

THE NATIONAL

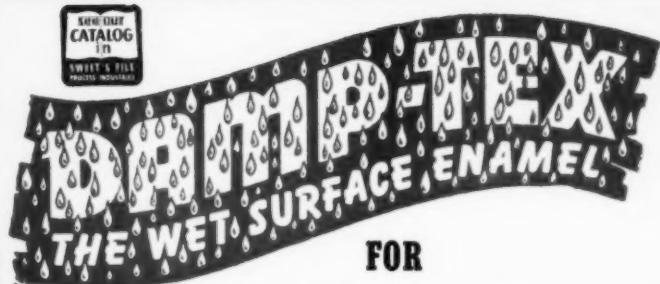
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STAGN

Leading Publication in the Meat Packing and Allied Industries Since 1891



FOR

WET SURFACE MAINTENANCE PROBLEMS

No longer is it necessary to dry out surfaces in order to get the protection and beauty of paint.

Damp-Tex Enamel penetrates moisture and sticks

to the under surface just as though it were perfectly dry. Damp-Tex quickly dries into a tough waterproof film that stays elastic for years regardless of repeated washings with soap and water. Resists corrosive gases and oxidation. Does not taint food or cause it to taste.



NO LOST TIME OR PRODUCTION

When you paint with Damp-Tex, on wet or dry surfaces, there is no loss of time or production due to moisture or wet surfaces. That is why Damp-Tex is recommended for brine tank rooms, coolers, sausage and casing rooms, smokehouses, killing floors or any room or equipment where brine, saturated atmosphere, low temperature or wet surfaces prevent the use of ordinary paint or enamel.



FUNGUS TEST

Pre-Treated Damp-Tex will resist fungus, mold or mildew on the surfaces painted with it.



MOISTURE TEST

Water soaked bricks painted with Damp-Tex and dried in the sun prove the film will not blister or break.



CAUSTIC SOLUTION TEST

Two to three percent caustic washing solutions are not injurious to Damp-Tex Enamel.



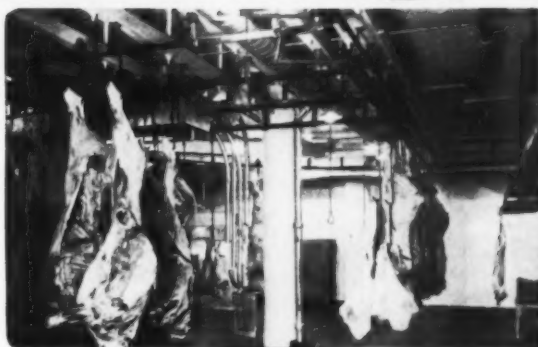
ACID TEST

Damp-Tex is unaffected by lactic and other common food acids.



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Damp-Tex is unaffected by live steam common to many plants.

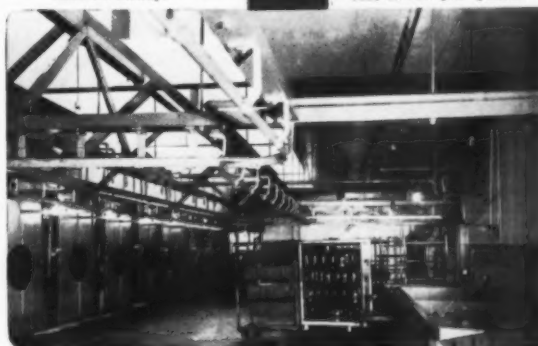


MONEY BACK GUARANTEE

If after following simple directions the buyer finds any shipment of Damp-Tex does not do all we claim for it, notify us and we will give shipping instructions for the balance and cancel the charge for the amount used, or, if already paid for, will refund the money.

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Order one or more gallons of Damp-Tex Enamel Under-coater and we will ship at no risk to you with full instructions for satisfactory results. Damp-Tex, pre-treated at the factory against bacterial and fungus growth, may be had at an additional cost of 30c per gallon.



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3418 GRATIOT AT THERESA

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INTERNATIONAL MANUFACTURERS OF PAINTS, VARNISHES AND ENAMELS

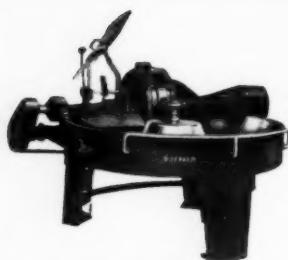


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...see the basic BUFFALO line

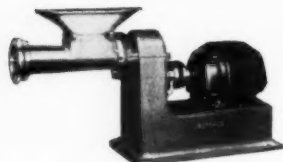
BUFFALO sausage-making machinery is available in capacities to meet the needs of the smallest or largest plants. Buffalo not only has the widest range of sizes, but the most complete assortment of types. You'll find the basic Buffalo line best meets your requirements.

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Sales and Service Offices in Principal Cities



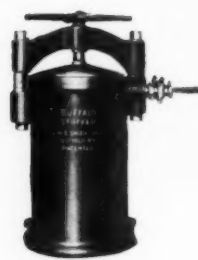
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Capacities from 20 to 800 pounds. Special analysis steel blades give clean, cool cutting action. Has self-emptying time-saver feature.



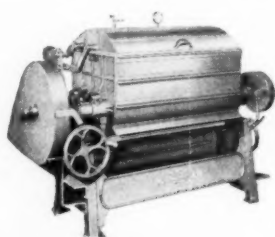
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Over 80 years experience in design and development. • First with the newest and best operating features. • Made by specialists who concentrate skills in one field. • A complete line of types and sizes to choose from. • Quality construction, maximum safety, thoroughly sanitary. • Used and recommended by sausage makers everywhere.

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COUPON**
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Catalogs



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the quick kiss of color
brings a lasting bloom



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PRAGUE POWDER**

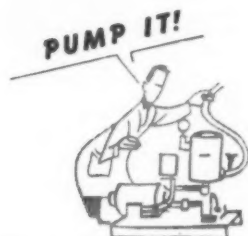
Prague Powder is widely acclaimed by meat processors for its safe, fast curing action! This dependable quality of PRAGUE POWDER is assured by Griffith's process of flash-fusing. Flash-fusing does what dry-mixing fails to do... unites nitrite and nitrate in PRAGUE POWDER crystals, in *properly balanced proportions*, to accelerate and control safe, fast fixation of color! Yes, and the full bloom of delicious flavor, too! Try PRAGUE POWDER and see the difference in the quality of your cured meats.



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No cracks or crevices to catch dirt or hold grease, because every seam is *blocked*, filled and covered with Sawyer's heavy Neoprene Latex coating.

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. . . Sawyer uses only 100% DuPont Neoprene Latex and top quality base fabrics, coated by Sawyer's exclusive saturation-coating process which bonds the coating *all the way through* the base fabric. Result: Long-wearing quality and toughness such as you've never seen. Neck-band is double-coated, too, for extra wear and cleanliness.

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CAMBRIDGE
MASSACHUSETTS

THE NATIONAL



Provisioner

VOLUME 125

DECEMBER 1, 1951

NUMBER 22

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EDITORIAL STAFF

EDWARD R. SWEM, Vice President and Editor
VERNON A. PRESCOTT, Managing Editor
HELEN P. MCGUIRE, Associate Editor
GREGORY PIETRASZEK, Technical Editor
C. B. HEINEMANN, JR., Washington Representative, 740 Eleventh St., N.W.

ADVERTISING DEPARTMENT

15 W. Huron St., Chicago 10, Ill.
Telephone: WH itehall 4-3380

HARVEY W. WERNECKE, Vice President and Sales Manager

FRANK N. DAVIS

ROBERT DAVIES

F. A. MacDONALD, Production Manager

CHARLES W. REYNOLDS, New York Representative, 11 E. 44th St. (17) Tel. Murray Hill 7-7840, 7-7841

Los Angeles: DUNCAN A. SCOTT & CO., 2978 Wilshire Blvd. Tel. DUnkirk 8-4151

San Francisco: DUNCAN A. SCOTT & CO., Mills Building (4). Tel. GArfield 1-7950

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ANNUAL MEAT PACKERS GUIDE

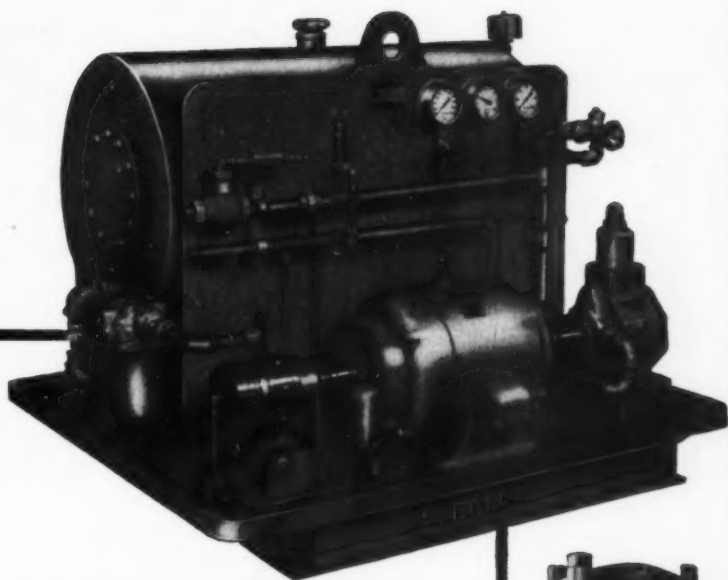
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STEAM SAVER!

The No. 737 BOSS Electric Fluid Pump is a compact, complete power and control unit, ready to connect to your hydraulic crackling press. Electrically-driven pump units conserve your boiler capacity for operation of other essential equipment.

The components of the BOSS Electric Fluid Pump include a high-volume, low-pressure pump which rapidly raises the hydraulic piston to the pressure point. A radial high-pressure pump automatically cuts in at this point and delivers the final squeeze. When the peak of pressure is obtained, it is trapped and held, relieving pumps of load. This device isolates press from pumps, and until pressure is released, pumps are idling. A money-saver, in that it allows only negligible wear and uses a minimum of power.

Illustrated are a few of the many items we supply for edible and inedible rendering. Built-in strength and fine materials resist wear and corrosion, giving you year after year of BOSS non-stop service.

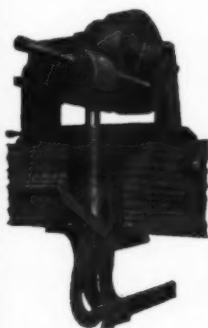
Inquiries from the Chicago area should be addressed to The Cincinnati Butchers' Supply Company, 824 West Exchange Avenue, Chicago 9, Ill.



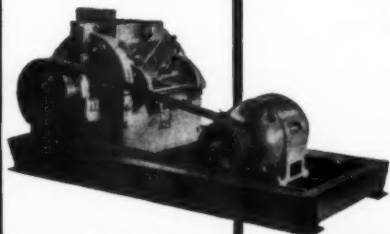
THE *Cincinnati* BUTCHERS' SUPPLY COMPANY
CINCINNATI 16, OHIO



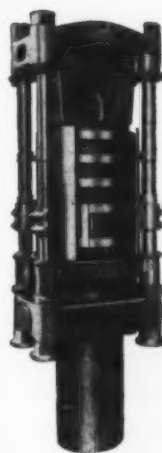
BOSS Automatic Landing Device



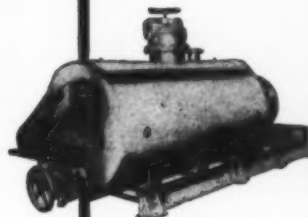
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"DRY-ICE REVOLUTIONIZED an INDUSTRY"

says **PFAELZER BROTHERS, INC.**
Chicago, Illinois

In full they stated: "We feel that the development of 'DRY-ICE' was every bit the boon to the institutional phase of the meat industry as the invention of the refrigerator car was to the retail market trade."

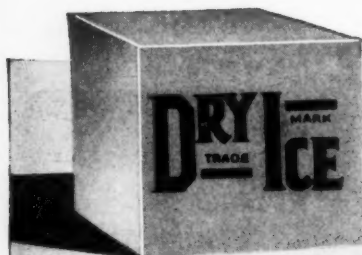
Pfaelzer Brothers, a pioneer purveyor of meats to hotels, restaurants, clubs, and institutions seized upon "DRY-ICE" to spread its **PERSONALIZED SERVICE** to the entire 48 states.

In the "wet" ice era, they had to operate close to home . . . cost, inconvenience and impracticability of overland shipments were prohibitive.

Today, thanks to "DRY-ICE", hotels, restaurants and clubs everywhere can rely upon receiving the finest meat direct from **CHICAGO**, packing center of the world. They are no longer restricted to local supplies . . . and can buy in small box or barrel quantities. But, best of all, the meats arrive at the customer's doorstep, a thousand miles away, in better condition than meats delivered locally.

So, for low costs—inexpensive equipment—and positive refrigeration when you **NEED** it, we recommend "DRY-ICE" for positive protection of perishable meat products.

For more complete information, write your nearest Pureco Office or Warehouse.



PURE CARBONIC COMPANY

A DIVISION OF AIR REDUCTION COMPANY, INCORPORATED

General Offices: 60 East 42nd Street, New York 17, N. Y.

NATION-WIDE CARBON DIOXIDE SERVICE-DISTRIBUTING STATIONS IN PRINCIPAL CITIES



SALES ARE UP!

thanks to **GAIR**

MULTICOLOR CARTONS

GAIR multicolor cartons are winning enthusiastic acclaim everywhere with dealers, consumers and manufacturers.

These smartly designed multicolor cartons are solving packaging problems for many manufacturers who are as meticulous about their packaging as they are about their famous products.

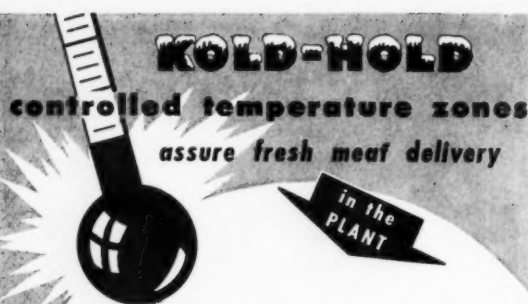
Sales, profits and prestige are increased with the SELL-ON-SIGHT appeal of GAIR multicolor cartons.



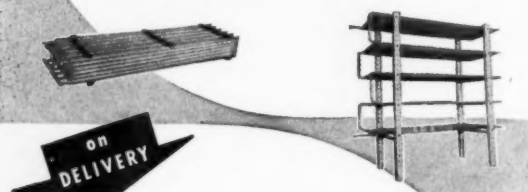
WRITE TODAY for samples
and technical information

ROBERT GAIR COMPANY, INC., 155 EAST 44th STREET, NEW YORK • TORONTO

PAPERBOARD • FOLDING CARTONS • SHIPPING CONTAINERS

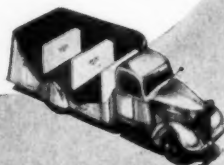


It's no problem to keep meat fresh, when you have Kold-Hold Refrigeration Plates in your chilling and storage room. Made in the "Serpentine" style, these plates have the equivalent of 100% prime surface. Therefore, they have more cooling area and an extremely fast pull down. They keep your meat products within required temperatures at all times so they maintain their appetite-appealing color and full flavor. Because of the greater prime surface of Kold-Hold Plates, they provide dependable protection.



Kold-Hold "Hold-Over" Plates maintain the same low temperatures in your truck that "Serpentine" Plates do in your plant. They hold the temperature of your truck within a controlled temperature zone throughout the longest day's trips. There is no loss of bloom and no spoilage when you encounter delays in transit. Undelivered loads don't have to be unloaded at night, for the Hold-Over Plates connect right into the plant cooling system and become part of it. By morning, the Plates are again recharged ready for another day's deliveries. And best of all Hold-Over Refrigeration costs as little as 10 cents a day.

Send for your copy of the new Kold-Hold catalog



KOLD-HOLD

protects every step of the way

KOLD-HOLD MANUFACTURING CO.

460 E. Hazel St.,

Lansing 4, Michigan



Be sure your product has IT!

Meat is sold by its appearance—and the manner in which it is packed, shipped and stored assures its ultimate *Sales Appeal!

For the finest in meat packing products, look for these dependable brand names:

"ARKSAFE" Meat Covers

"ARKSAFE" Elastic Multiwall Bags

"ARKELENE" and "ARKELENE-K" Liver Bags

"ARKSAFE" Elastic Double-Stretch Meat Covers

"ARKSAFE" Elastic Barrel Linings

"ARKELENE" and "ARKELENE-K"
Container Linings

Each ARKELL product is the result of continuous research, experimentation and testing in order to develop the finest, most efficient product for each application.

Without obligation the Arkell Service Department will be glad to collaborate with you on your own specific requirements.

**"SERVING THE MEAT INDUSTRY
FOR OVER 40 YEARS"**

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Factories: Newport News, Va., and Chicago, Ill.
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CROWN'S CONCEPT OF "SERVICE"

To a large part of the can manufacturing industry, including the Crown Can Company, "Service" means supplying the cans you need, when and where you need them.

To many can manufacturers, including Crown, "Service" means Engineering Layout Service, Laboratory Control Service, New Product Development Service.

But to Crown, "Service" also connotes an intangible but tremendously valuable *extra* . . . an earnest, sincere desire to be an indispensable cog in your overall operation—a close personal contact with you and your business. Most important: this personal contact begins with our solicitation of your interest, but does not end with the receipt of your first order or after we have supplied you for a year or two.

Your Crown sales representative is more than a business acquaintance. He's a *friend* . . . who will always serve you in a manner that merits your enduring confidence.

One of America's Largest Can Manufacturers

CROWN CAN

Division of

CROWN CORK & SEAL COMPANY

PLANTS AT PHILADELPHIA, CHICAGO, ORLANDO • BRANCH OFFICES: NEW YORK, BALTIMORE, PITTSBURGH, ST. LOUIS
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The National Provisioner—December 1, 1951

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Page 9

IF YOU ARE PROCESSING THE BACON FROM 200 HOGS A DAY



YOU ARE PAYING FOR A GLOBE INJECT-O-CURE BACON CURING MACHINE
without enjoying the benefits and profits that ONLY GLOBE'S
INJECT-O-CURE can give you

LET GLOBE PROVE THIS TO YOU — WRITE NOW!

HOW IT HELPS YOU

- I. CURING PERIOD 24 TO 48 HOURS**
 - a. means no large product inventory held in cure, which
 - b. insures a liquid inventory at all times to meet fluctuating market conditions.
- II. YIELDS INCREASED 4 TO 5% —** apply this to your present production at present market prices—you will realize the amazing returns in increased profits the Inject-O-Cure will bring.
- III. LABOR SAVINGS UP TO 25% —** by actual test—only 2 operators are required to cure 200,000 pounds of bacon per 40 hour week.
- IV. SPACE SAVING —** no longer necessary to tie up valuable space for inventory or equipment storage.
- V. EQUIPMENT SAVING —** eliminate bacon curing boxes, salting tables, closing presses, and all other incidental equipment now used in your present method.

HOW IT IMPROVES THE PRODUCT

- I. CONTROLLED CURE POSSIBLE AT LAST.** The Inject-O-Cure, using a cure in liquid form, now makes it possible to formulate the cure to your own recipe—including the very important sugar content you select. Do not confuse the Inject-O-Cure method with sweet pickle cure. It is a controlled sugar cure process with never a variation.
- II. UNIFORM CURE —** the 101 injecting needles perforate the entire area and create an overlapping pattern for a complete uniform spread of cure in the tissues to prevent rancidity in isolated uncured areas.
- III. IMPROVED FLAVOR —** a controlled, uniform cure, NOW possible with the Inject-O-Cure, means uniform flavor control for greater consumer acceptance.

The **GLOBE** *Company*

4000 SO. PRINCETON AVE.
CHICAGO 9, ILLINOIS

Beef Set Aside Regulation

Late this week OPS issued Distribution Regulation 3, the beef set aside order, which is effective December 5. It establishes priorities for the armed forces for inspected slaughterers on cattle killed during accounting periods beginning on or after October 27. Initially, the order will require slaughterers whose cattle kill is more than 100 per cent of their slaughter during the corresponding period of 1950 to make the excess available to the armed forces. This percentage will be adjusted from time to time, depending on the available supply of beef and the requirement of the armed forces.

If a slaughterer fails to fill military orders within the time required, he may not deliver beef to any other person.

OPS stated that since slaughter quotas were eliminated, many packers who in the past supplied the military services with beef have been unable to do so because their kill was reduced while the slaughter of other packers was above normal. OPS added that although the situation has improved since it was announced an allocation program would be issued, the armed services still need substantial quantities of beef.

OPS explained that one of the principal considerations taken into account in issuing the program is to minimize as much as possible the impact of the allocation on normal patterns of civilian distribution.

Under DR 3, each federally-inspected slaughterer will have a "priority base" for each accounting period. This will be determined by multiplying his base period slaughter by the priority percentage. The regulation applies not only to slaughterers operating federally inspected plants but also to custom slaughterers who have cattle killed for them in those plants.

Dollars-and-Cents Sausage Regulation Discussed

A specific ceiling price regulation for sausage products which are now covered by the GCPR was considered at a meeting this week between OPS officials and the sausage industry advisory committee.

Industry members emphasized that product names and terms used by sausage makers vary greatly throughout the country. OPS spokesmen said the definitions will be broad. Among products proposed to be included in the regulation are frankfurters, bologna, pork sausage, breakfast sausage, smoked sausage, braunschweiger, liver sausage, liver cheese, liver loaf, berliner, minced luncheon meat and meat loaves.

President Truman Appoints ESA Director

Roger Lowell Putnam, 57, New England industrialist who pioneered a five-day week and profit-sharing at his plant, is the new economic stabilization director. President Truman announced his appointment Tuesday. Putnam succeeds Eric Johnston December 1 as the second in command of the defense program, in charge of prices, wages and salaries. As president of Package Machinery Co. of Longmeadow, Mass., Putnam put in the five-day week and profit-sharing plans more than 20 years ago. He served three times as mayor of Springfield, Mass.

Meat Imports at All-Time High

Meat imports are reported to be entering this country at a record rate. In the first eight months of 1951 they totaled almost 250,000,000 lbs. This was 80 per cent above a year earlier. High U. S. beef prices have attracted beef in large quantities from Canada, Mexico and Argentina.

MID Rules on Reprocessing Canned Products

The Meat Inspection Division has ruled, in Memorandum 172, that the repackaging and reprocessing of contents of defective cans of products bearing the "Perishable Keep Under Refrigeration" warning statement, must be processed by heat fully equivalent to the original processing. The ruling was made November 15.

In MID 173, official establishments are instructed to provide adequate facilities for the control of boneless pork loins during the curing process or adopt operating practices which will eliminate any possibility of the shipment of untreated cured boneless pork loins.



Lucile Eilers, registered nurse, takes information on new employe at medical department's reception desk. Notice handy holder for safety pamphlets which new worker is free to take and study.

Dr. C. R. Lucatorio, right, gives new employe thorough medical examination in Wilson & Co.'s new medical center.



Pattern for Safety

Worker training, foreman responsibility, systematic follow-up are Wilson's 3 big keys to fine safety program.

WHAT is the approach to accident prevention work at your plant? Does it consist of compiling figures on accidents which have happened, and the mending of injuries which have been sustained, and hoping that somehow things will improve themselves and accidents will be eliminated?

If this is the approach to accident prevention at your plant, be it small or big, it will be profitable for you to take a lesson from Wilson & Co. Inc. of Chicago, a firm which has revamped its entire approach to accident prevention during the last few years. The effectiveness of the new approach, which has transformed negative accident prevention work into positive accident prevention, can best be judged by its results.

In the past four years accidents have been reduced substantially, the time spent for first aid and in plant medical treatment has been reduced to an average of five minutes and the accident frequency rate lowered to a

point that is well below that for the meat packing industry as reported by the Bureau of Labor Statistics or the National Safety Council.

Although the plan behind the Wilson accident prevention program represents the collective effort of a large organization with highly specialized personnel, the basic principles of the program can be used by any packer regardless of size or the number of employes involved.

Wilson officials realized that accident prevention work centering around record keeping on accidents which have taken place was, at best, a negative approach such as the closing the door after the horse thief type. If worth while results were to be achieved, accident prevention must be stressed. It was decided that the place and the time to begin emphasizing accident prevention was in the employment office at the time the new employe was hired.

First, the employe is given a complete and thorough examination to de-

termine his physical fitness for his particular employment in the plant. Obviously, people with serious defects, such as extremely poor vision, etc., should not be hired for general plant work although some physically handicapped workers can be very useful in some jobs. While thorough enough to screen out those who may be accident prone because of physique, the spirit of the medical examination is one of helpfulness. If the individual has minor defects which, if untreated, might impair his ability to perform his work at a later date, the examining doctor will advise him concerning the medical means of correction. The physical examination record form which is filled out by the examining doctor determines the pattern of the examination to be performed. The form eliminates any possibility of the doctor missing parts of the examination due to the stress of time, as the medical information has to be furnished for each and every item listed. It is sufficiently detailed to uncover any serious



physical deficiency. Upon its completion the examining doctor certifies as to the suitability of the applicant for the particular employment and signs the form. This record is readily available for future use.

After his physical, the new employee is given the first of the accident prevention booklets which are distributed to all workers from time to time. The booklet "To Keep You From Injury" describes the more common pieces of protective safety equipment used in the meat industry, such as knife guards, mesh gloves, hard boiled hats and safety shoes. In describing the safety tools, the booklet sells the new employee on their use for it tells him the specific injuries against which they are a proven protection based on experience. From the employment office the worker is taken to his department and introduced to his foreman. Here, one of the key features of the accident prevention plan comes into play. "If the worker hasn't learned, the instructor hasn't taught" is the maxim used by the supervisor introducing the new employee to his job. Teaching and showing employees how to perform the job safely is one of the major responsibilities with which the foreman is charged. The safety of the workers within his department is his problem. By pinpointing safety responsibility, Wilson has eliminated one of the major defects of many accident prevention programs. All too frequently accident prevention is everybody's business but nobody's responsibility. Being made responsible for accident prevention, the foreman is provided with the necessary training tools to accomplish his job. Each supervisor is given an eight-hour session training course in accident prevention. Among other things, this course stresses the methods to be used in getting accident prevention across to workers within his department while performing their production work efficiently. This training is

supplemented by "Job Industry Training," which emphasizes the supervisor's position of leadership. Major points in proper accident prevention training are summarized on a handy pocket-size card, "Safety Steps," which is issued to each supervisor. The card restates the major premise of all of Wilson & Co.'s accident prevention work: "Accidents are caused; they don't just happen." Here, perhaps, is the second fundamental reason why the Wilson program is successful. There is no defeatist attitude which takes accidents in stride

as part of the natural scheme of things. The foreman is made responsible for training the new worker, for setting a good example and for providing protection, either in the way of protective clothing or safeguards on equipment when required. In teaching the worker his job and accident prevention the foreman is reminded by a pocket-size instruction card of the major steps in orienting the worker. He must have a time table as to what he wants the worker to know and when he wants him to know it. Second, he must have the place of work arranged

supplemented by "Job Industry Training," which emphasizes the supervisor's position of leadership. Major points in proper accident prevention training are summarized on a handy pocket-size card, "Safety Steps," which is issued to each supervisor. The card restates the major premise of all of Wilson & Co.'s accident prevention work: "Accidents are caused; they don't just happen." Here, perhaps, is the second fundamental reason why the Wilson program is successful. There is no defeatist attitude which takes accidents in stride

FORM 8-132A 1-48

SAFETY

MAKE THREE COPIES - SEND FIRST TWO COPIES TO THE CASUALTY DEPT. KEEP THIRD COPY.

No.

39

MASTER MECHANIC: Please have the following work done and charge same account of Job. No.



ISSUE TO

EST NO

AMOUNT

FOREMAN

APPROVED BY

SUPT

FORM I

in a manner approximating its normal operational condition and he must have the job broken down into the key operations which he will teach the worker one at a time. He is cautioned to set the pace of teaching within the capacity of the worker to assimilate. To make sure the worker understands his job and its safe performance, the foreman is told to have the worker explain and demonstrate the job to him. So far the Wilson program may appear to be about what is employed in many plants as an honest effort to teach the new man to do his job properly. Any competent foreman will probably endeavor to do this without the benefit of training even if his effectiveness may be limited because of poor educational techniques.


The plus in the Wilson Accident Prevention Program is the follow-up, which again begins with the foreman. The foreman is responsible for checking at a later date to determine whether the new worker knows and is using the training and equipment provided him. Furthermore, the foreman

is required periodically to review the conditions of the job and determine whether the addition of new equipment or relocation of the job may make it advisable to retrain or reassign the worker. Again, as in the case of his training as a leader, the foreman is provided with the tools necessary to do the job. If any machine or any physical part of his department requires mechanical attention to make them safe, he need only fill out a special green safety work mechanical order (see Form I) which carries the green cross safety emblem. The safe order takes precedence over all ordinary work assignments in the master mechanic's office.

As the new worker progresses in his job, the foreman provides him with timely additional accident prevention booklets prepared by the company. Since knives and falls account for most packinghouse accidents, two of the booklets are devoted to pointing out preventive measures in regard to each of these. "How to Avoid Falls" stresses the need for the employee to be on the

LOST TIME ACCIDENTS

EYE	_____	HEAD	_____
UPPER THUMB	_____	ARM	_____
LOWER THUMB	_____	BACK	_____
HAND	_____	LEG	_____
TOE	_____	FOOT	_____



TYPE	NO. OF ACCIDENTS	\$ OF TOTAL
HEAD	_____	_____
ARM	_____	_____
BACK	_____	_____
LEG	_____	_____
FOOT	_____	_____
TUE	_____	_____
TOTAL NO. ACCIDENTS	_____	_____
FREQUENCY	_____	SEVERITY

FORM III

Form 3-346 Rev. 2-14 6-48

SUPERVISOR'S REPORT OF EMPLOYEE ACCIDENT

IMPORTANT

In case of accident, no matter how trivial, fill out this report, and file with Casualty Office covering your location, within 24 hours.



Casualty Dept. File No. _____
Location of Branch or Plant _____
Date _____

Injured Employee Information

Name of Injured: First _____ Middle _____ Last _____ Clock No. _____
Address _____ Phone No. _____
Married ☐ Divorced ☐
Age _____ Single ☐ Widowed ☐ Regular Basic (Weekly, Hourly) Wage _____
Children's names and ages _____

Accident Facts

Where did accident occur? Dept. _____ Location _____
Date of accident _____ Hour _____
Did injured report to Medical Department immediately? _____
Attending Physician's name and address _____
Did injured return to work after medical treatment? _____ Date _____ Hour _____
Describe fully the accident, and the circumstances surrounding the accident _____

Were there any unguarded or defective pieces of equipment contributing to the cause of this accident? _____
If so, name them _____
Was injured performing his assigned job at the time of the accident? _____
If not, what was being done? _____
Was this his regular job? _____
Amount of experience injured had on job in which injury occurred? _____
Employee's description of injuries _____
Witnesses: Name _____ Address _____ Clock No. _____
Name _____ Address _____ Clock No. _____
Date first reported to foreman by employee _____

Accident Prevention Steps Taken By Supervisor

What have you done to prevent a similar accident? _____

(HAVE YOU ANSWERED EACH QUESTION FULLY?)

Signed _____ MANAGER OR FOREMAN

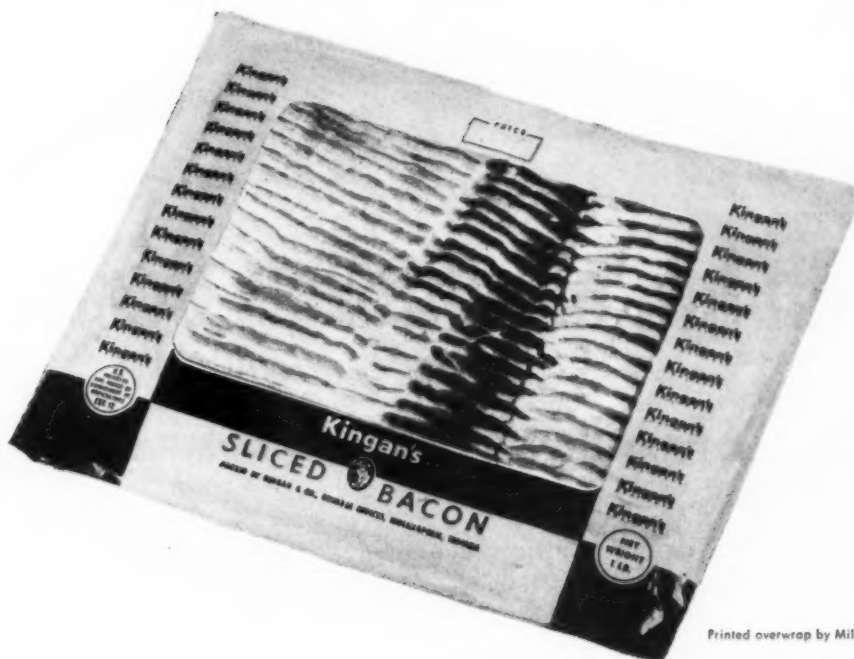
FORM II

alert, walk with care and keep floors clean. "The Tools With Which You Work" cites some of the more common causes of accidents with knives and stresses the need for care while working with cutting machinery. Under no conditions is the worker to operate any machinery to which he has not been properly introduced by his foreman. The booklet also points out the need for complete power shut-off when cleaning or doing other work on a machine. When the new worker has been trained in the proper and safe method of doing his job, the responsibility for his continued safety rests with the foreman.

A minor, but nonetheless effective, technique is the wearing of the safety emblem by all supervisory personnel on their frock coats. Everything is done to make the job accident-free, but suppose the worker does have a mishap; occasionally they do happen even in the best managed plants. If it is a minor accident, which will require only first aid and possible follow-up treatment, the employee is promptly sent to the medical department by his foreman. Before referring the worker to the medical department the foreman fills out a form—"Authorization for Treatment"—in which the departure time of the employee is recorded. In the medical department the time of arrival is indicated on the form and the nurse then fills out the medical service record of the individual, which provides a continuous separate record of the medical attention given to each employee.

The medical departments at the company's major plants are equipped to provide treatment from first aid to emergency surgery. Facilities at the Chicago plant, which recently have been dedicated to the employees by Thomas E. Wilson, chairman of the board, and Edward Foss Wilson, president, are illustrated on pages 12, 13.

Upon completion of first aid or minor
(Continued on page 30)



Printed overwrap by Milprint, Inc.

Bacon Looks and Sells Better

IN THE "BREATHING" WRAP

The "breathing" wrap offers the shopper bacon at its best . . . helps hold full natural color of bacon . . . gives packages a crisp, dry, fresh feel . . . makes a smooth, uncockled wrap that attracts the shopper and makes more bacon sales. Lumarith is available both printed and plain.

For additional information, write to:
Celanese Corporation of America,
Transparent Films Dept. 139-L,
180 Madison Avenue, New York 16, N. Y.
In Canada, Canadian Cellulose Products, Ltd.,
Montreal and Toronto.

*Reg. U.S. Pat. Off.

Celanese
Acetate
TRANSPARENT FILM

an **old** *name* *a* **new** *service*

Announcing...

An Important New Service

to those served by the Chicago, New York,
San Francisco and Toronto Offices of the

OPPENHEIMER CASING COMPANY

As the entire meat industry is aware, we have dealt in casings or casing products exclusively since the founding of our Company in 1914.

Now, because we feel that our business friends have a definite need for the same conscientious service in another line, we are pleased to announce our new plastics department, to be known as the

OPPLASTIX* DIVISION

*REGISTERED TRADEMARK

Although Opplastix is new with us in the United States and Canada, we have had an extensive and worthwhile experience in this field at both pivotal ends of the meat business—GREAT BRITAIN and NEW ZEALAND.

Our recent progress has enabled us to solve plastic problems not only in the meat industries, but in such allied food lines as fish, poultry, dairy products, fruit and candy, as well as a host of non-food items.

We feel confident that our demonstrated ability to serve our friends abroad successfully, will be matched by equally successful accomplishments for our slaughtering and non-slaughtering friends in North and South America.

This advertisement is intended as a preliminary advice, to be followed very shortly by complete details concerning Opplastix.

Copyright 1951 by OPPLASTIX Division of Oppenheimer Casing Co.

Copyright 1951 in Canada by OPPLASTIX Division of Oppenheimer Casing Co. of Canada, Ltd.

OPPENHEIMER CASING CO.

Branches and Offices Throughout the World

Flavor, Freshness, Eye-Appeal Make Chicken-on-Ice Big Sales Item

MEETING a large nationwide demand for a fresh, frying-size chicken that would be available 52 weeks a year—and one raised just for eating—has led Swift to the conclusion that natural ice is far from old fashioned. As a matter of fact it is a key factor in the modern processing, packing, shipping and displaying of these "Tender-Grown" birds.

During the 10 years of research in developing this new chicken, which is especially bred and scientifically fed, Swift experimented with various refrigeration methods for preserving the birds in their journey from plant to consumer. These experiments uncovered some astonishing facts. The firm is still exploring some of the more promising leads but one thing definitely proved to Swift's satisfaction is that natural ice is the best refrigerant presently known for fresh chickens. This finding was augmented by subsequent data on merchandising the chicken in natural ice that were equally important.

The research started with the actual process of chilling the chicken at the dressing plant. Contrasted with the usual 16- to 18-hour chill period re-

proved, further, that ice would do much more than just protect the freshness of the bird. It actually was found to lessen the shrink normally experienced with other means of refrigeration.

Furthermore, neither the bloom nor the natural juices of the chicken were affected by the ice during a normal holding period. The dehydration normal to whole birds displayed in mechanical cases did not occur. And, in addition to being effective, the process proved to be inexpensive; ice of the correct size sells for around ½ to 1¢ a pound. Ice merchandising needs amount to approximately a pound of ice for each pound of chicken.

Special display case equipment is not necessarily needed for handling iced chicken. Adjusted to a temperature of 36° to 40° F., mechanically refrigerated

showcases permit the ice to melt slowly. The water runs down the drain pans found on all modern display cases underneath the porcelain pans.

However, proper display requirements may necessitate an additional display show case, in which event an ice-type case is suitable. The relatively low cost of a simple ice case recommends it to the retailer as a good investment. A five-foot ice unit will cost about one fourth as much as a mechanical unit of like size.

The product can, if necessary, be kept under refrigeration in conventional show cases or ice boxes. However, much of its proven merchandising appeal is lost when so handled.

To meet the requirements of self-service merchandising, the chicken is packed in a tray and covered with

The effectiveness of natural ice as a sales tool is readily seen in these glistening display case photos. At lower right is a point-of-sale promotion piece.

quired to remove the body heat in normal coolers, direct ice chilling did the same job in 1½ to 2 hours. This rapid ice chilling permitted the processing of chickens for shipment the same day.

Once ice was established as the initial chilling refrigerant, the question was: Would ice preserve the freshness and attractiveness of the chicken in the distribution process?

Again, the answer was yes. Tests





"The Man You Knew"



The Founder of
H. J. Mayer & Sons Co., Inc.

Yes sir! You can start a trend this Christmas . . . a trend to *your brand* of ham! You can make your Christmas hams so deliciously mouth-watering that customers will demand *your brand every time* . . . through Easter time and after.

For tops in eating enjoyment use the NEVERFAIL 3-Day Ham Cure. NEVERFAIL imparts to your product that genuine, full-bodied, old-fashioned ham flavor . . . then adds a special, spicy goodness all its own because it *Pre-Seasons* as it cures.

NEVERFAIL is a combined curing and seasoning compound made by an exclusive process. A special blend of choice spices is incorporated with the curing salts, and the ingredients are then reduced to microscopic fineness. The *seasoning* therefore goes in *with the cure* . . . permeates every morsel and fibre of the meat . . . creates a savory, taste-tempting flavor all its own. And NEVERFAIL-cured hams look as good as they taste . . . cherry pink, tender, firm and juicy but never soggy.

Production Economies too!

The NEVERFAIL 3-Day Ham Cure actually *cuts costs* while it improves quality. The shorter time in cure gets your product to market faster at lower cost. Using this ready-mixed compound saves mixing your own preparation . . . saves time, labor and uncertainty. Write today for complete information.

*Pre-Season your bacon, sausage meat and meat loaves!
Use NEVERFAIL Pre-Seasoning Cure as a rubbing
compound and in your chopper.*

H. J. MAYER & SONS CO., Inc.

6815 SOUTH ASHLAND AVENUE • CHICAGO 36, ILLINOIS

Plant: 6819 South Ashland Avenue

IN CANADA: H. J. MAYER & SONS CO. (Canada) Limited, WINDSOR, ONTARIO



moisture-proof Cellu-type material. Recent self-service tests in a large food mart proved that the fresh, tray-packed bird can be displayed on ice in self-service units in the same manner as vegetables. In this event, the bird is placed in a separate bag at the check-out counter.

With these startling facts of ice refrigerant firmly established by prior testing, Swift launched a concerted merchandising drive. Each of its 350 major distributing points were provided with charts to tell the new chicken-on-ice story to its sales force. Each sales unit was provided with special kits to assist in selling the new chicken to retailers. The kits contained ample point-of-sale material such as streamers and turnover charts.

Consumer acceptance of the new ice-displayed chicken was phenomenal and nationwide. Part of this success was due to the support given Swift by ice manufacturers.

In the new chicken-on-ice merchandising method, the ice people visualized a new potential market for their product. Regional ice companies, in cooperation with Swift, frequently provided the ice and the showcase for actual turnover demonstrations within retail stores. The National Association of Ice Industries, the ice manufacturers' trade association, placed ads in nine leading retail publications featuring iced poultry. Many of these ads used the Swift chicken display for pictorial support.

In introducing the new product, W. C. Glennon, product promotion man of Swift, made innumerable talks before groups of ice manufacturers. He furnished them with ice merchandising ideas. They, in turn, promoted the chicken-on-ice idea.

Ice was featured throughout the entire handling of the new chicken. Chilled by ice at the processing plant, packed in ice, shipped in ice and displayed on ice. Swift purchased all the ice used in the operation from outside ice companies.

In spite of the support it received from the ice makers, Swift did not slacken its own efforts one iota in promoting the new chicken. Leading national magazines such as *Life* and *The Saturday Evening Post*, large city dailies, car cards, billboards and radio all introduced "Tender-Grown" chicken to the nation. Ice played a prominent part during the promotion—which is still going on.

Retail experience proved the ice-displayed chickens to be a strong merchandising factor in themselves. There is a certain clean connotation that goes with ice. It stands for purity and glistens in the display case. It blends well with the clean appearance of fresh chicken.

It was found that ice best suited for display purposes is $\frac{1}{4}$ to $\frac{1}{2}$ in. in diameter. Nomenclature for this ice is not standard; it is variously known as pea, walnut, cocktail, etc. Snow and shaved ice are not recommended as they pack and melt too rapidly.

OPS Amends Livestock Distribution Order To Assure Meat for Armed Services

THE office of Price Stabilization has amended its livestock distribution regulation, DR 1, which requires registration of slaughterers, to make more effective a priority program to procure meat for the armed forces. In Amendment 8 to DR 1, OPS has changed reporting requirements to assure the necessary data OPS needs for assisting the military in acquiring beef.

Under the priority program, Class 1 and Class 1-A federally inspected slaughterers who kill more than a given percentage of last year's volume will be subject to military orders for deliveries of beef. The type of beef and the percentage will be announced at the earliest possible time, OPS spokesmen said.

Since the priority regulation will apply to the person who owns the livestock at the time of slaughter, OPS is amending Distribution Regulation 1 to require that Class 1 slaughterers report within five days after the close of each accounting period commencing after October 27, 1951, the amount of slaughter by head and live weight for their own account as well as for the account of other orders. This report, OPS Public Form 107, will show the numbers and live weight of cattle slaughtered for the slaughterer's own account and

for the account of Class 1-A. The military buys only from Class 1 or Class 1-A (federally inspected) slaughterers.

Although the priority regulation will apply at the beginning only to beef cattle, the report must include all species of livestock slaughtered. Later the program may be extended to hogs, calves, sheep and lambs.

The reporting requirements are also being expanded to require Class 1-A slaughterers to file OPS Form 107 if the total slaughter for any species by any Class 1 slaughterer exceeds 25,000 lbs. in any one accounting period commencing after October 27, 1951.

To keep a check on whether the forthcoming military beef priority regulation will have the effect of channeling more cattle through Class 2 and Class 2-A non-federally inspected slaughterers, the above rule also is made to apply to them.

Amendment 8 also limits to ten head of any one species of "show" livestock within a calendar year (unless purchased in carload lot, in which case only the carload may be slaughtered) which persons not registered as slaughterers may kill. It sets December 15, 1951, as the final date on which applications for registration will be accepted. The amendment was effective November 23.

Packaging Exposition To Be Held in April

The twenty-first National Packaging Exposition to be held in Atlantic City from April 1 to 4, inclusive, 1952, is expected to be the greatest presentation in the two-decade history of the event. The exposition and the Conference on Packaging, Packing and Shipping held concurrently with it are sponsored by the American Management Association.

Six weeks after issuance of the official floor plans, the association stated, the exhibit area reserved by 271 exhibitors exceeded by almost exactly 20 per cent the final total area of the 1951 exposition, which in turn had been the largest ever held. The exposition will, for the first time in its history, occupy both levels of the huge Atlantic City Auditorium.

The newest developments in machines, equipment, materials and services for packaging, packing and shipping will be shown at the exposition. A significant development in the show will result from a substantial increase in the showing of materials handling equipment. Before, the presentation of such machines—and particularly their active demonstration—was severely limited by floor load factors on the Boardwalk level of the Auditorium. These limitations are removed through use of the lower level, with a virtually unlimited floor load. Special materials handling demonstrations will be held.

MANDATORY GRADING HELD LAWFUL

The Office of Price Stabilization has denied protests of seven packers attacking the lawfulness of mandatory grading. The opinion was summarized recently by the National Independent Meat Packers Association.

All of the protestants (G. H. Waldock, Inc., Fried & Heineman Packing Co., Huntington Packing Co., Inc., Wenning Packing Co., The Cambria Packing Co., Chris Beck, Inc., and Dixon Packing Co.) relied mainly on the portion of Section 402 (h) of the Defense Production Act which says: "Nothing in this title shall be construed . . . as authorizing the President to require the grade labeling of any materials" or "as authorizing the President to standardize any materials or services, unless the President shall determine, with respect to such standardization, that no practical alternative exists for securing effective price control", or "as authorizing any order of the President establishing price ceiling for different kinds, classes or types of material or service, which are described in terms of specifications or standards, unless such specifications or standards were, prior to such order, in general use in the trade or industry affected, or have previously been promulgated and their use lawfully required by another government agency."

All of the protestants complained that they must pay substantial fees for

grading services and that they are not permitted to grade higher than Commercial when no official grader is available. Three of them alleged that the grading charges are discriminatory against them because they are higher than those charged their competitors for like service.

OPS took the position that it has the power to establish ceiling prices in accordance with standards and specifications where the director determines that no practical alternative exists. For this reason, "the director determined that no practical alternative existed for securing effective price control other than requiring that beef grades and cuts be standardized."

OPS argued that conferences with

the meat industry showed that the most generally accepted system of grades was that of the USDA and claimed that having accepted the USDA's grading standards for allocation purposes, it was justified in accepting them also for price purposes.

OPS also claimed that in the Fugate amendment Congress specifically recognized the grading of agricultural commodities, which includes live animals. OPS also relied on the proposition that it will soon be necessary to set aside beef for the Army and that since the Army requires only certain grades of beef it will be necessary to deal with grades.

In replying to the argument about the substantial fees for grading, OPS

said that the grading fees are very small, the highest shown by any protestant being 66c per carcass and the lowest 11c. OPS called these charges "infinitesimal" per pound of beef. OPS further said that not a single protestant alleged that he was unable to obtain the services of an official grader.

The NIMPA general counsel is studying the question of whether there is any chance of upsetting this decision on appeal to the Emergency Court of Appeals.

OPS Issues Capehart Adjustment for Smaller Firms

In SR 18 to CPR 22, OPS has given manufacturers whose annual net sales are not above \$1,000,000 a simpler pricing method under which they may adjust their ceiling prices in accordance with the Capehart amendment to the Defense Production Act of 1950. (See the PROVISIONER of November 10, page 13, for information on the original ruling, SR 17.)

OPS explained that when a manufacturer's net sales have increased considerably over the preceding period, his unit overhead costs probably will have decreased, and he should have to reflect any such decrease in his ceiling prices. A manufacturer whose net sales have increased more than 15 per cent does not have the option of obtaining adjustment under SR 18. He may use SR 17.

Where a manufacturer's net sales have not increased more than 15 per cent above the preceding period, his unit overhead costs probably will not have decreased to an extent requiring that he reflect this decrease in his ceiling prices. Such a manufacturer has the option of pricing under SR 18 but may not apply any overhead cost adjustments in obtaining his ceiling prices.

An eligible manufacturer who elects to price under SR 18 must use this regulation for all his products covered by CPR 22.

Three options are available to the small manufacturer who uses SR 17 in the matter of labor and materials cost adjustments: 1) He may elect not to make these adjustments and use the base period price as the ceiling price for the commodity; 2) he may apply only the materials cost adjustment to the base period price, and 3) he may apply both the labor and materials cost adjustments to the base period price.

Ohio Meat Inspection

State-wide standards of meat inspection at reduced costs to municipalities while giving consumers greater protection are envisioned in a proposal made recently. The ultimate aim would be creation of uniform standards under which slaughter and meat inspection in one city would be acceptable in other communities in the state.

"Our Pork Sausage Sales Really Began to Sizzle!..."



...when we added ZEST!"

—Says Leading National Packer

The simple addition of wonder-working ZEST—Staley's Monosodium Glutamate—brought about a substantial increase in pork sausage sales for this major national packer. ZEST is doing the same thing for packers all over the country because it magnifies the flavor and taste appeal already present in meats. All meats taste better... sell better when you use ZEST!

Don't just add ZEST to your product—add it to your Sales Story as well! ZEST users had the greatest success with it when they told the trade about it! They did sampling, they let butchers and consumers taste the difference ZEST makes. Then they bought... and kept on buying!



Staley's Monosodium Glutamate
A. E. STALEY MFG. CO., Decatur, Ill.

Make this Simple Test

Make up two patties of pork sausage. Add $\frac{1}{4}$ tsp. of ZEST to one patty. Fry both patties as usual. Taste the ordinary patty... then taste the ZEST patty. See for yourself what a world of flavor difference ZEST makes!

- ZEST is simple to use. Just add to your cutter with your spice and seasonings... and see what a world of taste difference there is in your meat products!
- ZEST is economical to use. For most sausage products you add only 3 oz. of ZEST to every 100 lbs. of finished product. Nothing else that costs so little... does so much to improve and bring out added delicious meat flavor!
- ZEST is pure. 99+% pure Monosodium Glutamate. It adds no flavor, no color or aroma of its own... yet it intensifies the natural flavor of fresh and smoked pork sausage, meat loaves, wieners, bologna, luncheon meats, ground beef, etc.
- Send TODAY for full details about ZEST.

Watchdog Committee Protests Rollbacks

Senate critics of the administration's defense policies, particularly Senators Maybank and Capehart, were active this week before a joint committee of Congress, the so-called "Watchdog Committee."

Capehart accused Price Stabilizer Michael DiSalle of trying to make political capital out of price control rollbacks and trying to get credit for reduced prices. DiSalle was questioned specifically on the proposed action of OPS to roll back ceiling prices of tallow. Chairman Maybank of the committee reportedly had received 65 telegrams and protests in other forms.

DiSalle attempted to justify a rollback on the basis of the September increases in beef ceiling prices to compensate for declining by-product values. He also stated that the ten-year average price for tallow was \$10.04 and that tallow has been selling considerably below the proposed new lid of \$10.50 to 11.

Senator Capehart attempted to get DiSalle to indicate whether it was a policy of OPS to follow lowered prices of commodities, which reflect supply and demand conditions, with new and lower ceilings. DiSalle said that it was not a general policy, and that OPS was prevented by law from following such a course of action on some commodities. Senator Capehart, however, charged that OPS was merely trying to gain credit for a situation resulting from supply and demand factors. He indicated that the House banking and currency committee would want to investigate the situation with respect to rollbacks when Congress reconvenes. It is reported that Senator Capehart is pressing Maybank to provide an opportunity for testimony by members of the tallow and grease industry advisory committee who have resigned.

Motor Rate Rise Protested

OPS has filed a protest with the Interstate Commerce Commission against a proposed 4 per cent increase in common carrier rates in five western states and asked that hearings on the increase be held by the ICC. The proposal to increase rates was made by the Intermountain-Coast Motor Freight Tariff Bureau, on behalf of 54 carriers. It would affect Colorado, Utah, Wyoming, Montana and Oregon.

Financial Notes

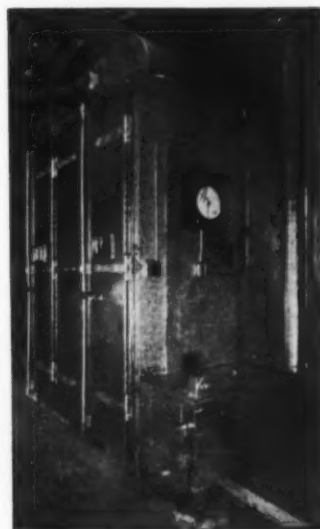
E. Kahn's Sons Co., Cincinnati, has declared a dividend of 37½¢ a share on common stock, payable December 8 to stockholders of record November 27, and a regular quarterly dividend of 62½¢ a share on the 5 per cent cumulative preferred stock. It is payable January 2 to holders of December 20.

Hygrade Food Products Corp. voted a dividend of 25¢ in cash and a 5 per cent stock dividend on the common, both payable December 14 to stockholders of record November 30.

Julian SMOKEHOUSES

are proving a wise choice
for scores of packers!

"Houses in the hundreds" is proof of Julian's practical experience. . . enthusiastic endorsements prove that Julian Smokehouses perform with expertly engineered dependability for many of the nation's most prominent packers. Smooth, trouble-free performance is built into every JULIAN Smokehouse . . . your protection at all times.



JULIAN ENGINEERING COMPANY

5445 NO. CLARK ST. CHICAGO 40, ILLINOIS



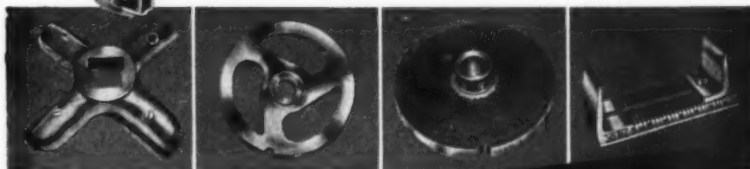
Take it from the "Old Timer," grinder plate and knife manufacture is a specialized business. It involves precision design and machining . . . It requires craftsmen who are proud of their work. All these are built into SPECO knives and plates, to your profit!

Pictured with SPECO's famed "Old Timer" is the one-piece, self-sharpening C-D Triumph Knife with lock-tite holder. Easy to assemble—easy to clean, self-sharpening.

Pictured below is SPECO's C-D Catmore—top-quality knife in the low-priced field. Outwears, outperforms costlier knives.

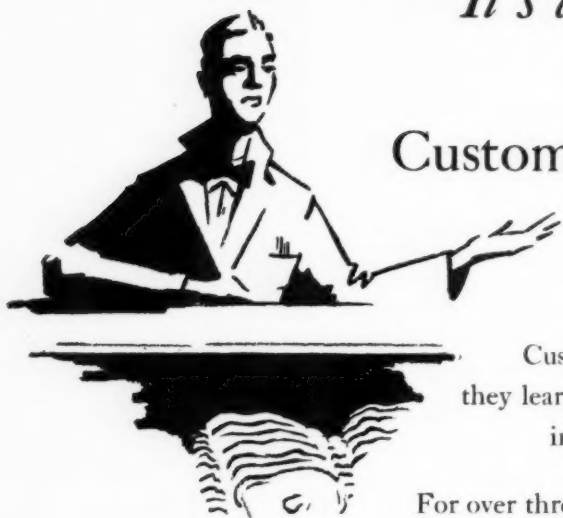
There are six SPECO knife styles . . . 10 SPECO plate styles—in a wide range of sizes for all makes of grinder. Guaranteed.

SPECO's C-D Sausage-Linking Guide increases hand-linking speeds, cuts linking costs, improves product appearance.



FREE: Write for SPECO's "GRINDING POINTERS." Speco, Inc., 3946 Willow Road, Schiller Park, Illinois.

SPECO, INC.



It's at the Counter that
**Customer Confidence
Counts Most!**

Customers are constant when
they learn to have confidence
in the products they buy.

For over three-quarters of a century,
PRESCO PRODUCTS have
helped packers build customer
confidence by giving hams,
sausages and other meat
specialties superb flavor,
fine texture and savory
on-the-table goodness.



PRESCO PICKLING SALT

for fast, mild curing.

BOARS HEAD SUPER SEASONINGS

for uniformly full-bodied flavor.

For the Scientific Processing of Meat and Meat Products

presco



products

Preservaline Manufacturing Company, Flemington, N. J.

Directors Name W. R. Sinclair Executive Officer of Kingan

The executive committee of the board of directors of Kingan & Co., Indianapolis, has elected W. R. Sinclair chairman of the board and chief executive officer responsible for the direction of the general affairs of the company. H. Frederick Willkie continues as president. No other changes were made in the situations of the company's top men.

Sinclair is a member of a family that has held a controlling interest in the company for many years. He was succeeded as president by Willkie in November 1950.

Willkie has launched an aggressive campaign of advertising promotion. The executive committee declined to comment on unofficial reports that stockholders were concerned over the cost of the program he had mapped. Willkie said to his knowledge there was no dissatisfaction with his policies.

Following statements in the press and radio about Willkie's position, Sinclair made the following observations: "Mr. Willkie was and is president of Kingan & Co., and has our full confidence and appreciation for his constructive services. His projects had the general approval of the board of directors, and his program of research and development will be continued."

ASAP Elects Officers; Honors

Dr. Bohstedt of Wisconsin

Dr. H. M. Briggs, University of Wyoming, formerly vice president, was elected president of the American Society of Animal Production at the close of the annual meeting in Chicago, November 24. Marvel L. Baker, University of Nebraska, was elected vice president and Dr. J. I. Miller, Cornell university, continues as secretary and treasurer. A membership registration of 735 this year set a new record.

Dr. Gustav Bohstedt, chairman of the animal husbandry department, University of Wisconsin, was the honor guest this year. Because of his leadership in animal husbandry and his research in the field of animal nutrition, his portrait was presented to the Saddle and Sirloin Club at the Union Stock Yards, Chicago, to be hung in its famous portrait gallery of livestock and agricultural leaders. The presentation was made at the annual dinner by Dr. E. W. Crampton, MacDonald college, Canada, the retiring president of the organization. It was accepted for the club by Col. E. N. Wentworth, head of the livestock bureau of Armour and Company.

Several Packers Honored by Northwestern University

Three meat packing company executives are among the 100 persons who are receiving "Centennial Awards for the Northwest Territory" from Northwestern University. They will be presented at a Centennial Convocation at Evanston, Sunday, December 2.

The awards are in recognition of the impress which recipients have made "upon their generations during a lifetime of distinguished service as residents of one of the states which comprised the original Northwest Territory." The states include Illinois, Indiana, Michigan, Ohio, Wisconsin and Minnesota. Northwestern's link with this territory arises from the fact that the founders named the University after the Northwest Territory. The names of the people nominated by various sources for the award were screened by a committee consisting of Wheeler Sammons, editor of *Who's Who*, Robert C. Preble, president of the Encyclopaedia Britannica, and Gen.



O. G. MAYER



T. E. WILSON



H. H. SWIFT

Robert E. Wood, chairman of the board of Sears, Roebuck & Co., Chicago. They considered several hundred nominees in all walks of life and all of whom are living today.

The packers honored are Oscar G. Mayer, president, Oscar Mayer & Co., Chicago; Harold H. Swift, chairman of the board, Swift & Company, Chicago, and Thomas E. Wilson, chairman of the board, Wilson & Co., Inc., Chicago. Also honored by Northwestern is Percy L. Julian, director of research, Soya Products Division, The Glidden Co., Chicago.

Morrell Employees Honor Memory Of the Late T. Henry Foster

In memory of the late T. Henry Foster, two groups of employees of John Morrell & Co. have contributed funds that will furnish two special rooms in the new Ottumwa hospital, according to Vernon T. Spry, hospital administrator. Contributions from the Ottumwa office and supervisory employees of the Morrell company made up the funds for one room and the Sioux Falls, S. D., Morrell Club—plant and office supervisory personnel—gave the funds for the second room.

The memorial rooms will serve as "an expression of abiding affection . . . for a great man and a true friend" and are being furnished because the donors are "mindful of Mr. Foster's respect for the needs of his fellow man," according to the communications accompanying the notifications to the hospital.

Foster, who died November 14, was president of John Morrell & Co. for 23 years and was chairman of the board from 1944 until his death.

Oscar Mayer Appoints Glover Sales Manager at Madison

Oscar Mayer & Co. has appointed Noel L. Glover sales manager of the Madison plant. He will direct the company's distribution in 22 states east of the Mississippi river. He joined the company in 1939 in Knoxville, Tenn., and in 1947 became district sales manager for Virginia, West Virginia and Tennessee. He was made assistant sales manager of the company's southern districts in 1947.

Kansas Plant Changes Hands

Sunflower Meat Packing Co., Inc., has purchased a plant in Leavenworth, Kan., formerly operated by the Luer Packing Co., Los Angeles. This announcement was made recently by the Kansas State Industrial Development Commission. Plans call for the processing of corned beef for military and civilian consumption and meat boning. Later the company plans to reactivate the hog killing and dressing department.

Distributing Joint Earnings

Geo. A. Hormel & Co., Austin, Minn., has started distribution of \$1,017,670 in 1951 joint earnings to its almost 7,000 employees. Each employee will receive a check 2.241 times his basic 40-hour-week pay. This is the thirteenth year of the Hormel joint earnings plan. The sum distributed this year is the sixth largest.

PERSONALITIES and Events OF THE WEEK

►Eric A. Nicol, vice president, The P. Brennan Co., Chicago, has been elected a member at large of the National Safety Council's Small Business and Associations Committee. Function of the committee is to stimulate safety work within smaller plants and within trade associations.

►The New York plant of John Morrell & Co., located at 446-48 West 14th st., was recently purchased by A. Woursell, Inc., meat wholesaler.

►W. H. Coffin, general plant superintendent, Rath Packing Co., Waterloo, Ia., gave the principal address at the Central Iowa section of the American Society of Mechanical Engineers, held recently at Waterloo. He talked on "Modern Trends in Meat Foods Processing." Kenneth Stapp, mechanical engineer with Rath, served as program chairman.

►More than 2,000 persons attended the open house which the Punxsutawney (Pa.) Beef and Provision Co. held recently. Special events were held for the city's business and civic leaders, residents of the area and customers.

►Life magazine carried a feature on the back-to-work-without-pay-movement of Local 190, United Packinghouse Workers, CIO, at the plant of Hammond, Standish & Co., Detroit. The employees agreed to work without wages for several weeks until the company showed a profit. Meanwhile, employees have now received pay for the third straight week.

►The Golden West Meat Co., Emeryville, Calif., has discontinued business, at least temporarily, pending a company reorganization as well as improvement of conditions in the meat industry. The plant had operated continuously for about 40 years in the same location. It is the last of several packing plants which at one time operated in the Emeryville Stockyards.

►Labor trouble shut down the large Swift & Company plant at LaPlata, Argentina late last week. In the nearby Armour and Company plant production was curtailed.

►The plant of the former Ideal Packing Co., Cincinnati, has been acquired by the Cincinnati Park Board for an estimated \$100,000.

►Lewis B. Peggs, manager of the livestock division, Kingan & Co., Indianapolis, spoke recently before the annual meeting of the Illinois Livestock Marketing Association.

►Two workmen were injured recently when a steam-heated storage tank holding 1,000 gals. of fluid lard exploded on the second floor of the C. J. D. Packing Co., Buffalo, N. Y. The blast blew a 25-ft. square hole in one corner of the roof and a 30-ft. long section of wall. Steam, electric and gas lines and the fire sprinkler system were thrown out

Armour Packs 'em in for Oklahoma City Open House



Early in October the Oklahoma City plant of Armour and Company celebrated its forty-first birthday with seven full days of sales and civic activity. The mayor headed a throng of 18,000 citizens who crammed through the doorway to see the plant and displays of its products. At one time, more than 100 visitors a minute were passing under a 44-ft. welcome sign carrying the "On With Oklahoma" theme of the celebration. Nearly 200 employee-guides conducted tours. Almost a ton of franks were served at special refreshment tents.

The open house climaxed a week of special promotion by the plant sales organization. Marie Gifford, director of Armour's consumer service department, conducted a three-day cooking school, sponsored by the Oklahoma Retail Grocers Association. Miss Gifford also appeared on several television and radio broadcasts and was guest of honor at a luncheon held for food editors and home economists representing Oklahoma City area newspapers, radio stations, schools, hospitals and gas and electric companies. Miss Gifford and R. H. Borchers, general manager, were guest speakers at a Capitol Hill Chamber of Commerce luncheon. W. S. Shafer, Armour vice president, talked before a civic club luncheon.

The "Uncovered Wagon" at the top, laden with Armour products, was



one of 50 displays prepared for the open house. Wagon wheels are swiss cheeses and hub caps are made of cottage cheese cups. Calves were quick-frozen into realistic pose after slaughter.

The success of the open house represented careful planning by Borchers (lower center) and his staff pictured above. Plant Superintendent Harold Danielson is fifth from right. At extreme left is A. W. Brown, plant sales manager. The committee consisted of W. C. Acree, J. O. Appelquist, C. E. Deffner, J. H. Beal, R. I. Bright, L. O. Ford, D. Gardner, E. V. Smith, R. H. Wemple, A. G. Dewell, A. W. Brown, J. C. Fowler and H. H. Danielson (not all pictured).

of commission when the tank blew but there was no fire. Damage was estimated at \$50,000.

►A new contract between the Amalgamated Meat Cutters and Butcher Workmen's union and Schaffner Bros. Co., Erie, Pa., calls for a "welfare package" to be paid for by the company exclu-

sively, according to Stanley Filipowicz, the area business agent. The package includes life insurance, hospitalization, sickness and surgical coverage. The contract also calls for pay increases averaging 11c an hour, a guaranteed work week arrangement, optional wage reopener on April 15 and dues check-



HARD TO BELIEVE?

Unless you see the Leaning Tower of Pisa for yourself, you might find it hard to believe that a tower 181 feet tall could lean 16 feet off the perpendicular and still stand for six hundred years.

And unless you see Patapar Vegetable Parchment and test it for yourself, you might find it hard to believe that paper can remain strong when wet, be boiled and stay beautiful, and resist penetration of fats, grease, oils.

Hard to believe? If so, we invite you to investigate Patapar.

Standard weights and types of Patapar are ideal for most jobs. However, when special characteristics are required, special types of Patapar are recommended. Altogether we've developed 179 different types. They fill an endless variety of requirements.

For the whole story of Patapar, write for Booklet T.



This Keymark, nationally advertised symbol of wrapper protection, can be included on printed Patapar wrappers.

Paterson Parchment Paper Company Bristol, Pennsylvania

Headquarters for Vegetable Parchment since 1885

West Coast Plant: 340 Bryant Street, San Francisco 7, California

Sales Offices: 122 E. 42nd Street, New York 17, N. Y.

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PATAPAR IS WONDERFUL FOR:

Ham wrappers	Ham boiler liners
Sliced bacon wrappers	Tamale wrappers
Butter wrappers	Sausage wrappers
Lard wrappers	Margarine wrappers
Can liners	and many other uses

Furnished plain or beautifully printed in one or more colors

Patapar
HI-WET-STRENGTH
GREASE-RESISTING PARCHMENT

REG. U.S. PAT. OFF.

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fifty years

For fifty years Asmus Bros., Inc., have been importing the finest spices available from all parts of the world. Take advantage of our long experience in grinding and blending Seasonings.

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SPICE IMPORTERS AND GRINDERS

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Now . . . in the third year . . .

THE INDEPENDENT, IN-THE-PLANT, EXCLUSIVE *Sausage Consulting Service*

Used by the Industry's progressive packers
from Coast to Coast.

EMERSON D. MORAN

506 Franklin Avenue

Madison 5, Wisconsin

GLOBE-HOY LOAF MOLDS

Give faster cooking—less shrinkage—better appearance and flavor. Loaf is always uniform in shape for more attractive slices—greater sales appeal. Available from stock NOW!



Write for full details, or a trial mold.

THE GLOBE COMPANY

4000 S. Princeton Ave.

Chicago 9, Ill.

Visking Honors Employees With 20 and 25 Years Service

The Service Club of The Visking Corporation, Chicago, honored 48 employees, November 30, at the Clearing Industrial Club.

J. Paul Smith, Visking president, presented a \$500 Defense Bond and a gold watch to Adolph Davis, M. E. Kennedy, Harold Dietrich and W. F. Henderson, commemorating their twentieth and twenty-fifth anniversaries with the company. Dietrich and Henderson were the two employees assigned to the fellowship established at Mellon Institute by the company founder, E. O. Freund. Their efforts resulted in perfecting the first commercially practical cellulose casing and led to the development of skinless frankfurters.

Smith acted in the dual capacity of host and guest for he also received a watch for his twentieth anniversary. The presentation was made by Dietrich, oldest employee in point of service. H. R. Medici, company vice president and treasurer, and 42 other employees received gold watches in recognition of their 20 years of service.

off improvements, he said. Some 85 employees are covered.

►Dr. O. H. M. Wilder, biochemist in charge of animal nutrition studies at the American Meat Institute Foundation, was one of the speakers featured on the program of the annual Ohio State Nutritional Conference. Dr. Wilder's topic was "The Place of Animal Protein in Modern Feeds." The Ohio conference is conducted under the joint sponsorship of Ohio State University and feed manufacturers of the state. This year's meeting was attended by some 600 persons who are in the raising and feeding of livestock and poultry, in producing feeds or in educational activities related to animal nutrition.

►R. G. O'Brien, chief chemist of Swift & Company at Kansas City, has been elected chairman of the Kansas City section of the American Chemical Society.

►Irwin W. Klasman, 54, manager of the Norfolk, Va. office of Swift & Company, died recently.

►An article entitled "America's Cruellest Waste" appeared in a recent issue of the widely circulated *This Week* magazine. This account of the astounding costs of careless handling of livestock reports on the work being done by Livestock Conservation, Inc. This agency is supported by the American Meat Institute, the American Humane Society, the Tanners' Council and the Veterinary Medical Association. The magazine article quotes Dr. J. R. Pickard, general manager of Livestock Conservation, Inc., and cites statistics compiled in a three-year study of bruise loss by Wilson & Co.

►Harold N. Riley, sales manager of Burns & Co., Ltd., Calgary, Canada, died recently. He had been with the firm since 1919.

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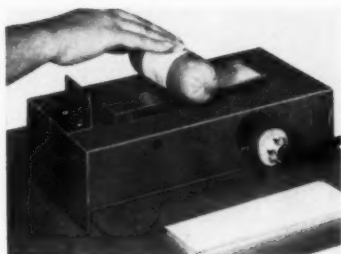
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1, 1951

Now you can seal SAUSAGE BANDS 5 TIMES FASTER with this new sealer



A special unit that does a perfect job at low cost!

Just put a heat-seal band on the sealing plate of this FS-11 Roller Band Sealer, inside the stainless steel guide. Then take a stuffed sausage or other product, hold it lightly against the front guide and let it slide down until the product touches the band, and then roll the product forward. That's all there is to it!

With this sealer you do a perfect job every time, at speeds **five or more times faster** than you can properly band sausage with other methods, and the band is sealed to the product without loose ends.

This sealer has an aluminum sealing plate with enclosed electrical heating element for activating the heat-seal emulsion on sausage bands. The guide around the sealing plate, which aids in placing the band, drops down as the product is rolled forward and then comes back up ready for the next band. The heater is thermostatically controlled and adjustable. The entire unit is mounted on a sturdy metal base finished in baked enamel, ready for operation on 110 v. A.C. current.

This FS-11 Roller Band Sealer for standard bands costs only \$34.50 complete. Special units made to order for extra-small or large bands. Give band size or submit band sample when ordering.

Write today!

GREAT LAKES STAMP & MFG. CO.

2500 IRVING PARK RD., CHICAGO 18, ILL.

Tell How Work and Aims Of QM Association and Associate Group Differ

The differences in purpose and scope between the Research and Development Associates and the Quartermaster Association were outlined in a recent issue of the *Quartermaster Review*. Many requests to clarify the differences between the two groups brought out the need for such an article.

In 1945 the Quartermaster General initiated a program for greater activity by the Quartermaster Association in promoting close cooperation between the Quartermaster Corps and the industries with which it deals. He conceived a plan of using the Association as a liaison agency through which industry could continuously participate with the Corps in plans for industrial mobilization and for current procurement, giving advice and counsel.

Nationwide industrial groups to cover eight categories of supplies were set up. Among these was the Foods and Containers group. Each group is directed by a coordinating committee composed of top men from the industries concerned. The key cities in Quartermaster Corps industrial mobilization are Boston, New York, Philadelphia, Atlanta, Chicago and Oakland.

The Research & Development Associates, Food & Container Institute, is an organization of representatives of the industries which supply foods and containers to the armed forces and grew out of World War II. It is a link between the research and development activities of those industries and the Quartermaster Food & Container Institute for the Armed Forces. The latter agency is responsible for keeping the development of U. S. military rations abreast of technical progress in foods and containers and for seeing that changing military requirements are reflected in changes in rations. The liaison function ceases when specifications for food and containers are completed.

Some of the functions, in addition to that of cooperation, of the Research & Development Associates are: 1) To assist the armed forces in the development of specifications for food and containers; 2) To aid in expanding food and container research; 3) To aid in preventing loss and waste of military food supplies; 4) To eliminate inefficiency in procuring military rations through misunderstandings of technical production problems or through impractical specifications; 5) To apply the findings of research as speedily as possible; 6) To make industrial experience available to the Institute in outlining problems and areas of investigations; 7) To facilitate mobilization of food technologists in a national emergency, and 8) To stimulate the study of food and container problems involved in feeding military personnel in all extremes of climate and circumstances of operation.

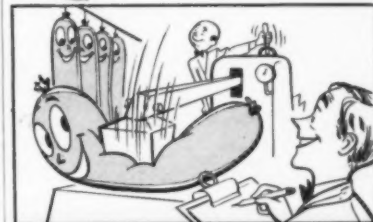


Be Sure!

Use **CUDAHY**

SHEEP CASINGS

*They're
Double Tested!*



Here's How Cudahy Double Tested Sheep Casings Boost Your Profits...

LESS CASING-BREAKING means minimum work stoppages, inspection costs, rejects... lower stuffing costs. To withstand stuffing pressures without breaking, guaranteed-strong Cudahy Sheep Casings are rigidly tested for strength.

BETTER-LOOKING SAUSAGES increase sales. Always uniform in size, Cudahy Sheep Casings assure smooth, well-filled sausages of uniform weight, neither over- nor understuffed. Nothing increases sales like this plump, appetizing appearance. Capture the evenly-smoked flavor and sealed-in juiciness natural casings afford—switch to Cudahy.

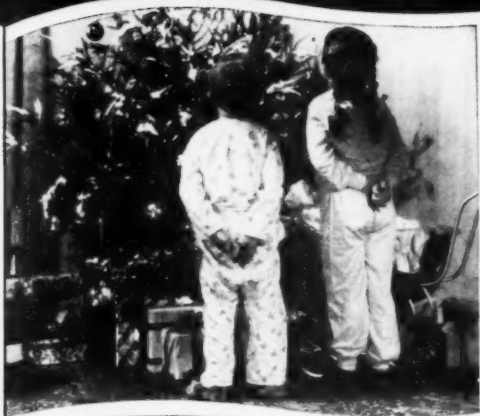
TALK TO YOUR CUDAHY CASING EXPERT... he'll gladly demonstrate the difference. For your needs there are 79 different kinds of pork, sheep and beef casings... and many Cudahy Branches. So write, wire or phone today!

THE CUDAHY PACKING CO., OMAHA, NEBR.
Producers and Distributors of Beef and Pork Casings
Producers and Importers of Sheep Casings

A Merry Christmas

...and a Happy,
Prosperous
New Year to all!

Pesco Pete



PITTSBURGH-ERIE SAW CORPORATION

Pittsburgh

St. Louis

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South Gate, Calif.

**SHIPPERS
OF
MIXED CARS
OF
PORK, BEEF,
SAUSAGE, LARD,
CANNED MEATS
AND
PROVISIONS**

KREY

Tenderated Hams

THE HAM WITH A
REPUTATION FOR
SATISFACTION
AND PROFIT!



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Kurly Kate

METAL SPONGES

Designed especially for cleaning all types of meat processing equipment. Will not rust or splinter, cut the hands or injure metal or plated surfaces. Kurly Kate Metal Sponges are fast working, easy to use, and easy to keep clean. Made in STAINLESS STEEL, NICKEL, SILVER and BRONZE.

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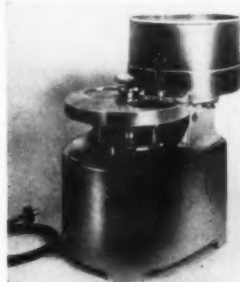
Send for a trial order
Satisfaction fully guaranteed

ORDER FROM YOUR
JOBBER OR WRITE DIRECT



NEW EQUIPMENT *and Supplies*

HAMBURGER FORMING MACHINE—Capable of forming 100 hamburger patties every five minutes this machine fits well into smaller operations. Called the Junior-Automatic, and



made by Automatic Food Shaping Co., Inc., New York City, the unit shapes patties in any desired weight range from 1½ to 5 oz. It is said to be the only machine that gives different weights without requiring extra plates.

Hamburger is formed without "knitting" of the meat. Simple in design, the unit can be easily disassembled for quick and thorough cleaning. Compact, and easily portable, the unit measures 12x18½ in. and is 21 in. high.

NEW CLEANING COMPOSITION—Oakite Products, Inc., New York City, has announced the recent addition to its line of Oakite Composition No. 67, a material designed for removing oil-based and mineral-based soils commonly encountered in cleaning stainless steel and other metal meat processing and handling equipment. The product is a powdered detergent which is completely soluble in warm or hot water. It contains lime-solubilizing ingredients to soften hard water; ingredients to speed up the wetting of soils; ingredients to

emulsify oil-based soils, and ingredients to de-mineralize soils high in mineral content. Its solutions are said to rinse quickly and freely in hot or cold water, permitting equipment surfaces to dry down without streaking or spotting. The composition forms a light suds, to clean thoroughly at low concentrations, and is said to be easy on the operator's hands. Recommended solutions are safe for use on stainless steel and other metal equipment, as well as glass and painted surfaces. The product may be applied by hand, machine, spray or tank methods, according to Oakite.

NEW MEAT CUTTERS A P R O N—Available in white and maroon colors, this apron, especially designed for meat cutters, has



two new features. The arrow in the top cut indicates extra patch on left side that allows cutter to wipe the steel burr off after sharpening knives, saving countless slash marks. In the lower cut is an elastic belt arrangement that was suggested by a meat cutter. The easily-removable belt



keeps the apron from binding when the worker bends over and yet holds it snugly against his body. The apron material is a heavy drill, impregnated and coated on both sides with acid, oil, and alkali-proof 28-gauge Neoprene. Made by the Associated Bag & Apron Co., Chicago.

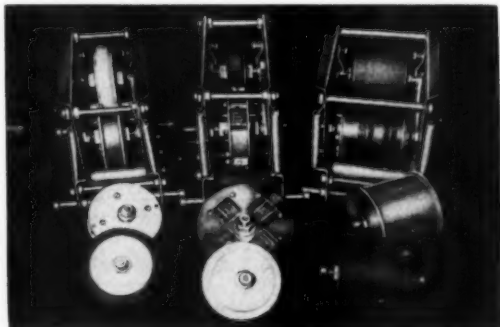
NEW ALUMINUM DRUM—A new aluminum drum-type container for handling pork and beef trimmings, ground and chopped meats, spices, etc., is available from the Aluminum Cooking



Utensil Co., New Kensington, Pa. Made from a strong aluminum alloy for extra strength and durability, the drum has a ring attached on the bottom with a continuous weld to keep it off the floor. Because of its light weight, the drum can be handled easily. The drum is available in both a 30-gal. size (18-in. diameter, 27-in. depth) and a 50-gal. size (22¼-in. diameter, 28½-in. depth), with or without handles. Two covers, a slip-over type and a hinge type are available as desired with this new drum.

ODORLESS PAINT FOR DAMP SURFACES—The smell of paint being applied is always bothersome, but in food processing plants, paint maintenance frequently requires a complete shutdown of certain departments. The Wilbur & Williams Co., Brighton, Mass., makes an odorless industrial paint which has the additional qualities of resisting steam cleaning, dampness and greases. Called Dampcoat enamel, this product is said to be highly washable, fast drying, non-yellowing and readily applicable over damp or dry surfaces of wood, new plaster or metal.

TAPE CODING EQUIPMENT—With the increase in pre-packaged meats production, proper coding and marking of product has become more important in the meat industry. The code-dating of products is an important feature in connection with rotation of stock in warehouses and stores. Proper coding and marking also contributes to better workmanship as it is possible, through coding, to trace the individual responsible for each package. Automatic coding equipment



is specifically recommended for such items as the coding of wiener tape, bacon board and various other packages. Shown here are tape coding devices made by Kiwi Coders Corp., Chicago. The center machine utilizes tape markers that are ideal for wiener band coding. All tape markers have wheels that are 10 in. in circumference, and inkers 3¼ in. in diameter. These can be changed in about 3 seconds. The markers feature built-in steel pressure rollers, stainless steel side plates, built-in adjustable roller tape guide that provides fine adjustment for tape alignment, and inkers that hold at least an 8-hour supply.

No Faded Lunch Meats...
No Label Drop Offs!



In labeling pre-packaged meats and cheese remember these 5 facts about Pervenac:

- 1 It welds itself to almost any film—sticks even in deepest refrigeration.
- 2 With label cut to approximate size of package, it protects against light discoloration.
- 3 Because it is applied to outside of package, grease and bloodstains can't penetrate — package appearance is protected.
- 4 Labels can be precisely prepositioned.
- 5 Price changes can be made and promotion messages included quickly without costly re-wrapping.

Ask your printer about Pervenac — and ask him for it — today!

NASHUA GUMMED AND COATED PAPER COMPANY
NASHUA, NEW HAMPSHIRE

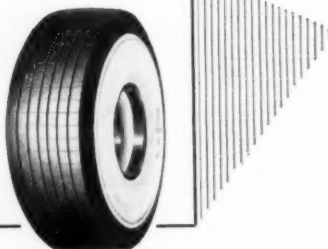
NASHUA

MAKES PAPER MAKE
MONEY FOR YOU

A safer ride . . .
a longer ride . . .
a smoother ride with

Denman

Handcrafted Tires



DENMAN RUBBER MANUFACTURING CO., Warren, O.

Wilson Safety Program

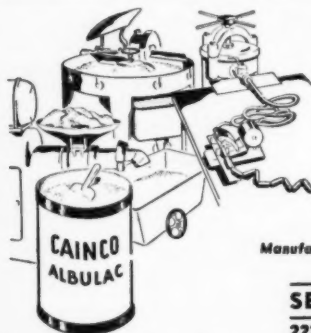
(Continued from page 14)

treatment to the employee, the time of departure from the medical department is recorded and the employee brings the form back to his foreman who records the time of return. Largely through the control made possible by the form, the in-time for medical treatment has been lowered to an average of approximately five minutes. If the employee is seriously injured in a manner which would result in lost time, the first consideration is to give him proper medical attention. However, after the employee has been treated, and when time permits, additional information must be supplied by the supervisor and the medical department. In all lost time accidents the supervisor fills out a form—"Supervisor's Report of Employee Accident" (see Form II)—which lists information about the employee, about the accident, and, most important, what steps the supervisor has taken to eliminate the possibility of recurrence. In addition to providing the accident prevention department with factual information for its guidance, the information obtained on the form compels the supervisor to think the accident through and helps him in determining what should be done to prevent a similar mishap. Among other questions asked on the form are "what experience and training has the employee had on the job?" "Is any of the equipment unguarded?" and "Is the job his regular operation?"

The form drives home the fact that the accident has happened to the foreman as well as the employee. In the medical department, the "Surgeon's Report of Injury" is completed by the attending doctor. The nature of the injury and the treatment are described in detail and space is provided for reporting additional treatment given either at the plant, the home, or the hospital. When the injury has healed sufficiently to satisfy the doctor, he certifies the fact and authorizes the employee's return to work. In serious cases the plant safety director makes an immediate personal investigation.

All accidental injuries for each in-

10 Good Reasons for Using CAINCO Albulac*



- Blinds Low Protein Meats!
- Solidifies Under Heat!
- Holds Shrinkage to a Minimum!
- Improves Shelf Life!
- Minimizes Jelly Pockets!

- Stabilizes Water and Fat!
- Increases Yield!
- Improves Sausage Texture!
- Supplements Natural Albumen!
- Controls Moisture!

CAINCO ALBULAC IS A HIGH ALBUMEN . . . EXCEPTIONALLY ADHESIVE . . . SPRAY DRIED . . . PURE MILK PRODUCT!

Manufactured Exclusively for

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SEASONINGS AND SAUSAGE MANUFACTURERS SPECIALTIES

222-224 WEST KINZIE STREET

Superior 7-3611

CHICAGO 10, ILLINOIS

*Powdered Milk Product

Write or Phone for Trial Drum

dividual are recorded on his "Individual Casualty Service Record" which is the reverse side of his medical record. The form tends to point out accident-prone individuals and may be the basis for work reassignment, recommended either by the medical or accident prevention departments.

All accident reports at plants and by the organization are summarized by the accident prevention department under the jurisdiction of Arthur Schmuhl, safety director. The results are tabulated on a form which localizes the accidents as to the part of the body affected, such as hands, arms, back, etc. (See Form III.) The percentage of total injuries by body type is then determined for guidance in accident prevention work. Part of the accident prevention work is monthly inspection by top management in each plant. In Chicago this inspection group is composed of Schmuhl, Dr. E. J. Czarnetzky, industrial hygienist, the plant doctor and nurse and the departmental foreman for each department visited.

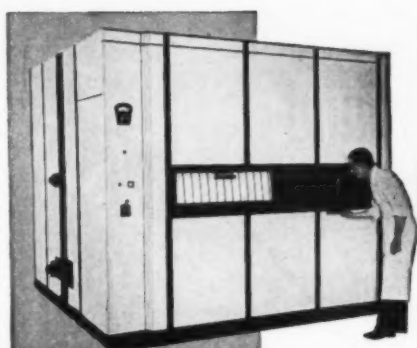
In all lost-time accidents which involve workmen's compensation the company casualty department, headed by M. W. Meyers, under the jurisdiction of Richard C. Winkler, law department, makes prompt payments due to the employee under the law of the specific state. The company is self insured for workmen's compensation liability. These claims are settled only after the employee has completely recovered and has been fully informed of his rights by staff members of the casualty department.

What has Wilson done in accident prevention to make its plants one of the safest in which to work in any industry? Clearly the firm exercises care in the selection of employees and assigns them to tasks in keeping with their physical capabilities. It provides proper training in safe work techniques. It furnishes safe work tools. It has definitely pinpointed responsibility for employee safety. It has a systematic record system which provides top management with a means of prompt and effective preventive follow up. Top executives are directly and keenly interested in accident prevention. What Wilson has done, any packer with initiative can duplicate.

Rules Swift Violated Contract with CIO Union

An arbitrator ruled, November 7, that Swift & Company had violated its contract with the United Packinghouse Workers union, CIO, by discriminating against Negro women in its hiring practices at Chicago.

Ralph T. Steward, chosen as arbitrator in the grievance filed by the union, ordered Swift to hire at once 12 Negro women who had applied for and were denied jobs in November 1950. He ordered the company to give them the first available jobs with back pay, the amount to be negotiated, and seniority status as of November 30, 1950.



CHECK THESE SPECIAL FEATURES

- All-steel and Aluminum Construction
- Thermostatic Heat Control
- Safety Burners
- Rustproof, Acid-proof Interiors
- Stabilized Shelves
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- Reduced Loaf Shrinkage



... no more cracked or burned loaves!

Specify Advance Ovens and watch your loaf business profits grow. Efficient automatic controls, safety burners, and thermostatic heat controls assure superior products of finer appearance and flavor. Ruggedly constructed and oven-gineered for years of trouble-free service. Available in a variety of models and capacities . . . porcelain, aluminum, or stainless steel exteriors. Install Advance and get the best. Write today for details.



ADVANCE DIP TANKS . . .

gives loaves that rich, tasty, sales-producing crust. Economical, simple to use, easy to clean. Automatic heat control prevents smoking of shortening. Capacity, 9 to 12 loaves per dip. May also be used for paraffin and gelatin dips, browning hams and other products.

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Western States Office: 11941 Wilshire Blvd., Los Angeles 24, Calif.

BERTH. LEVI & Co., Inc.

Natural Casings

THE CASING HOUSE

CHICAGO • NEW YORK • LONDON
BUENOS AIRES • WELLINGTON • SYDNEY

ESTABLISHED 1882

HAMILTON MIX COOKERS

• STEAM JACKETED — STAINLESS STEEL •



STATIONARY TYPE

• Hamilton Kettles are built to A.S.M.E. Specifications . . . designed for strength . . . constructed to give you year-in, year-out trouble-free service. Hamilton's double-motion mixing is speedy and thorough. Polished stainless steel safeguards against product contamination . . . assures long life.



TILTING TYPE

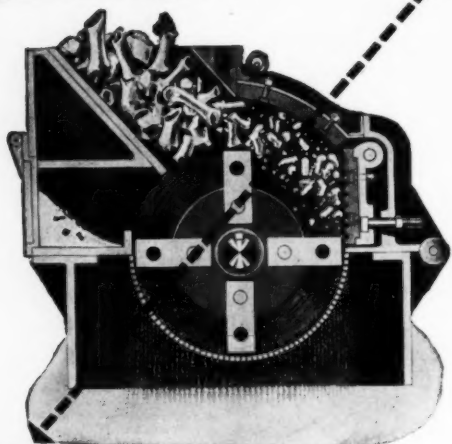
• Send for complete specifications and information on HAMILTON MIX-COOKERS.



Hamilton copper and brass works

DIVISION OF THE BRIGHTON COPPER WORKS INC. 828 State Ave. • Cincinnati 4 • Ohio

High Grease Content Material Ground *Easily* with -----



WILLIAMS HEAVY-DUTY HAMMERMILLS

Hundreds have found the Williams heavy-duty hammermills superior for grinding meat scrap, cracklings, tankage and similar products. Grinds high grease content with less power . . . keeps material cooler! These are the features which insure Williams better performance!

FOUR-FOLD HAMMER WEAR

All hammers have four wearing corners which can be turned to material one after another to give four-fold wear.

ADJUSTABLE GRINDING PLATE

Can be moved toward hammers to preserve original close contact of hammers to compensate for wear on grinding parts.

LARGE HOPPER OPENING

Prevents bridging in the hopper when feeding expeller cake or broken cake cracklings.

HINGED COVER

Provides easy access to the entire interior.

METAL TRAP

Provides outlet for tramp iron and minimizes damage to hammers and screens.

WILLIAMS PATENT CRUSHER & PULVERIZER CO.
2708 N. 9th ST. ST. LOUIS 6, MO.

WILLIAMS ALSO MAKES

Vibrating screens, crushers for bones, carcasses, and entrails, complete packaged by-product grinding plants.



NO MATTER HOW GOOD THE PRODUCT-IT'S GOT TO HAVE "SHELF APPEAL"

A FIFTIETH anniversary is just a date in the March of Time...but to Heekin customers, 50 years has meant PROGRESS...SERVICE...PERSONAL INTEREST. Meat and lard products, attractively packed in Heekin plain or lithographed cans, adds the extra eye-appeal that makes your brand outstanding.



HEEKIN CANS

THE HEekin CAN CO., CINCINNATI 2, OHIO
PLANTS AT CINCINNATI AND WOODWARD, OHIO; CHESTNUT HILL, TENNESSEE AND SPRINGDALE, ARKANSAS

Short Holiday Week Results In Smaller Total Meat Production

INCREASED meat production, attributed largely to the seasonal gains in hog marketings about the country in recent weeks, took a setback during the past week as packers suspended operations in observance of the Thanksgiving holiday. Total output

cattle decreased seasonally but the choice and prime grades continued greater than a year ago.

Cattle slaughter of 225,000 head represented a 16 per cent decline from the 269,000 killed during the preceding week and 3 per cent less than the 232,-

lbs. last year for the same week.

Hog slaughter of 1,400,000 was only slightly less than the 1,407,000 head reported for the previous week but 3 per cent more than the 1,349,000 head for the corresponding period last year. Production of 186,000,000 lbs. of inspected pork was about the same as for the preceding week and 2 per cent more than a year ago. Lard production amounted to 46,200,000 lbs. compared with 46,400,000 lbs. the previous week and 49,500,000 lbs. last year.

The sheep and lamb kill for the week under study was 179,000 head against 184,000 the previous week and 195,000 a year earlier. Production of lamb and mutton for the three weeks under comparison amounted to 8,200,000, 8,300,000 and 8,600,000 lbs., respectively—not much change.

ESTIMATED FEDERALLY INSPECTED SLAUGHTER AND MEAT PRODUCTION

Week ended November 24, 1951, with comparisons

Week Ended	Beef		Veal		Pork (excl. lard)		Lamb and Mutton		Total Meat Prod.
	Number	Prod. mil. lb.	Number	Prod. mil. lb.	Number	Prod. mil. lb.	Number	Prod. mil. lb.	
Nov. 24, 1951.....	225	119.9	82	10.4	1,400	186.2	179	8.2	324.7
Nov. 17, 1951.....	269	141.0	114	14.1	1,407	185.7	184	8.3	349.1
Nov. 25, 1950.....	282	128.1	101	11.2	1,349	182.2	195	8.6	328.1

AVERAGE WEIGHT (LBS.)

Week Ended	Cattle		Calves		Hogs		Sheep and Lambs		LARD PROD. Per 100 mil. lbs.
	Live	Dressed	Live	Dressed	Live	Dressed	Live	Dressed	
Nov. 24, 1951.....	990	533	235	127	236	133	96	46	14.0
Nov. 17, 1951.....	980	524	230	124	234	132	96	45	14.1
Nov. 25, 1950.....	1,011	544	206	111	239	135	95	44	15.3

under federal inspection for the week ended November 24, at 325,000,000 lbs., was down 7 per cent from the previous week's 349,000,000-lb. output. It was also 1 per cent under last year's 328,000,000 lbs. for the corresponding November week.

Hog slaughter held much as the week earlier, with some areas reporting more hogs killed than during the week earlier. The marketing of grass

000 slaughtered a year earlier. Beef production stood at 120,000,000 lbs. compared with 141,000,000 lbs. the preceding week and 126,000,000 lbs. last year.

Calf slaughter of 82,000 animals compared with 114,000 for the previous week and 101,000 a year ago. Production of inspected veal for the week stood at 10,400,000 lbs. against 14,100,000 the previous week and 11,200,000

Warns Of Encroachment On Pork By Other Meats

Hog raisers face some tough competition during the months ahead, and must go all-out in producing carcasses which will yield cuts that will appeal to the consumer who soon can choose from ample supplies of other meats. This warning came out recently from F. H. MacDonald, plant sales manager for Armour and Company, Peoria plant, in a talk before members of the Swine Herd Improvement Association. "Beef," he said, "has outstripped pork, percentage-wise, in price during the past year, which reflects the demand. And we're going to have an increasing supply of beef for three or four years to come. That probability, together with the strong desire for beef, can give pork quite a chase."

MacDonald conceded that "the merchandising job is at least two steps removed from the feedlot," and that it's "primarily the job of the processor and retailer to see that pork is attractively displayed, and to see that it is sold. Hog raisers simply cannot afford to shut their eyes to the possible effects on their own profits."

"This fall's corn crop in many areas hasn't been as bountiful as during some years," he went on, "but a bushel of corn today is bringing a fancy price." "On the other hand, tankage, soybean meal and some of the other protein feeds come pretty cheap when compared with corn. This all adds up to the need for feeding a ration that's better balanced nutritionally from the standpoint of protein and carbohydrates."

"It behooves the producer to take a broad view of this entire pork situation rather than look no further down the road than loading hogs on a truck and getting his check. He may be several jumps removed from the consumer but the lady who buys at the meat counter is his boss, just as she is the boss of the packer and the meat retailer. We all must give her what she wants, for she has quite a field of choice."

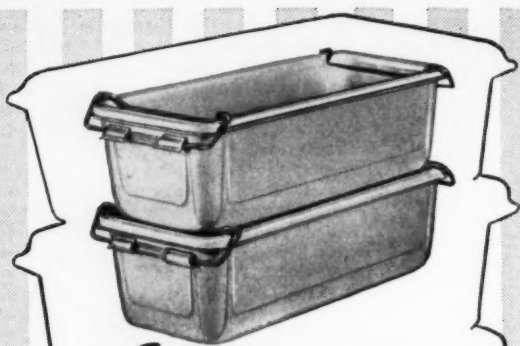
LOWER PRODUCT VALUES FORCE CUTTING MARGINS DOWN

(Chicago costs and credits, first three days of the week)

Live hog costs fell slightly during the week while product values dropped sharply from the week before. This sharp decline forced cutting margins down and resulted in the medium weights dropping from a plus to a minus margin.

This test is computed for illustrative purposes only. Each packer should figure his own test using actual costs, credits, yields and realizations. The values reported here are based on the available market figures for the first three days of the week.

—180-220 lbs.—					—220-240 lbs.—					—240-270 lbs.—				
Pct. live wt.	Price per lb.	Value per cwt. alive	per cwt. fin. yield		Pct. live wt.	Price per lb.	Value per cwt. alive	per cwt. fin. yield		Pct. live wt.	Price per lb.	Value per cwt. alive	per cwt. fin. yield	
Skinned hams	12.6	46.3	\$ 5.83	\$ 8.38	12.6	44.5	\$ 5.61	\$ 7.88		12.9	49.2	\$ 5.54	\$ 7.62	
Picnics	5.6	28.4	1.60	2.30	5.5	27.2	1.51	2.00		5.3	27.2	1.44	2.01	
Boston butts	4.2	34.5	1.45	2.10	4.1	34.5	1.41	2.00		4.1	34.5	1.41	1.97	
Loins (blade in).....	10.1	38.2	3.86	5.58	9.8	38.2	3.74	5.21		9.6	37.8	3.63	5.07	
Lean cuts			\$12.74	\$18.36				\$12.27	\$17.18				\$12.02	\$16.97
Bellies, S. P.	11.0	25.7	2.83	4.00	9.5	24.0	2.28	3.24		3.9	21.3	.83	1.17	
Bellies, D. S.					2.1	19.0	.40	.57		8.6	19.0	1.60	2.28	
Fat backs					3.2	12.5	.40	.57		4.6	13.2	.60	.86	
Plates and jowls	2.9	11.5	.38	.48	3.0	11.5	.35	.46		3.4	11.5	.55	.55	
Raw leaf	2.3	13.6	.31	.44	2.2	13.6	.30	.42		2.2	13.6	.30	.42	
P.S. lard, rend. wt.	13.9	14.5	2.02	2.80	12.3	14.5	1.78	2.51		10.4	14.5	1.51	2.10	
Fat cuts & lard			\$ 5.40	\$ 7.90			\$ 5.51	\$ 7.79				\$ 5.39	\$ 7.38	
Spareribs	1.6	41.0	.66	.94	1.6	36.0	.58	.83		1.6	25.5	.41	.56	
Regular trimmings	3.3	16.2	.54	.76	3.1	16.2	.51	.68		2.9	16.2	.47	.66	
Pect., tails, etc.	2.0	12.8	.26	.37	2.0	12.8	.26	.36		2.0	12.8	.26	.36	
Offal & misc.50	1.25			.80	1.24				.50	1.23	
TOTAL YIELD & VALUE	69.5		\$20.40	\$29.58	71.0		\$19.93	\$28.08		71.5		\$19.35	\$27.06	
Cost of hogs			Per cwt. alive				Per cwt. alive					Per cwt. alive		
Condemnation loss			1.50				1.30					1.28		
Handling and overhead														
TOTAL COST PER CWT.			\$20.10	\$29.05			\$20.02	\$28.20				\$19.88	\$27.80	
TOTAL VALUE			29.49	29.58			19.93	28.08				19.35	27.06	
Cutting margin			-\$8.30	-\$8.43			-\$8.09	-\$12				-\$8.53	-\$8.74	
Margin last week			+.37	+.33			+.11	+.14				-.17	-.24	



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34 1/2" x 16 7/8" x 10 1/4"
Light weight aluminum, embossed for greatest strength, these convenient size boxes handle easily, stack and nest right. Quickly cleaned, rounded corners with proper draining design, they have no seams, crevices, or rivets. Pass the most rigid sanitary inspections. Your name embossed free, on side panels, when purchased in lots of 50 or more.

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St. John & Company is equipped to supply your stainless steel equipment needs, whether standard items or specially fabricated.

Send us your requirements.

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5800 South Damen Avenue
Chicago 36, Illinois



MEAT and SUPPLIES PRICES CHICAGO

WHOLESALE FRESH MEATS CARCASS BEEF

(*Ceiling base prices, f.o.b. Chicago) Nov. 28, 1951

Native steers—	
Prime, 800/800	58
Choice, 500/700	56
Choice, 700/900	56
Good, 700/800	54
Commercial cows	43 @ 44
Cow & cut. cows	41 @ 41 1/2
Bulls	48

STEER BEEF CUTS†

(Ceiling base prices, f.o.b. Chicago)

Prime:	
Blindquarter	64.9
Forequarter	51.5
Round	61.0
Trimmed full loin	90.5
Flank	30.0
Cross cut chuck	50.4
Regular chuck	55.0
Forehand	32.0
Brisket	43.0
Rib	75.0
Short plate	60.3
Back	60.3
Triangle	47.1
Arm chuck	51.8
Untrimmed loin	69.5
Choice:	
Hindquarter	61.9
Forequarter	50.4
Round	61.0
Trimmed full loin	82.5
Flank	30.0
Cross cut chuck	50.4
Regular chuck	55.0
Forehand	32.0
Brisket	43.0
Rib	68.0
Short plate	58.4
Back	47.1
Triangle	51.8
Arm chuck	51.8
Untrimmed loin	64.0

BEEF PRODUCTS†

Tongues, No. 1	37.8*
Brains	7.00 @ 12.00
Hearts	34.5 @ 35.2
Livers, selected	60.8*
Livers, regular	52.5 @ 55.8
Tripe, scalded	12.3*
Tripe, cooked	15.8*
Lips, scalded	19.3*
Lips, unscalded	18.3*
Lungs	7 1/2 @ 8
Melts	7 1/2 @ 8
Udders	5.5 @ 7.8

*Ceiling base prices, loose, f.o.b. Chicago.

BEEF HAM SETS†

Kneekles	66.10*
Insides	61.10*
Outsides	64.10*

*Ceiling base prices, f.o.b. Chicago.

FANCY MEATS

(l.c.l. prices)	
Beef tongues, corned	44 @ 47
Veal breads, under 6 oz.	78 @ 79
6 to 12 oz.	80 @ 81
12 oz. up	88 @ 89
Calf tongues	31 @ 33
Lamb fries	68
Ox tails, under 1/2 lb.	25.8*
Over 1/2 lb.	25.8*

*Ceiling base prices, f.o.b. Chicago.

WHOLESALE SMOKED MEATS

(l.c.l. prices)	
Hams, skinned, 14/16 lbs.	40 @ 53
Hams, skinned, 14/16 lbs., ready-to-eat, wrapped	54 @ 57
Hams, skinned, 16/18 lbs., wrapped	48 @ 52
Hams, skinned, 16/18 lbs., ready-to-eat, wrapped	53 @ 55
Bacon, fancy trimmed, brisket off, 8/10 lbs., wrapped	30 @ 42
Bacon, fancy square cut, seedless, 12/14 lbs., wrapped	34 @ 38
Bacon, No. 1 sliced, 1-lb. open-faced layers	41 @ 43

VEAL—SKIN OFF

Carcass (l.c.l. prices)	
Prime, 80/150	56 1/2 @ 58
Choice, 50/80	52 @ 54
Choice, 80/150	55 @ 57
Good, 50/80	50 @ 52
Good, 80/150	52 @ 53
Commercial, all weights	40 @ 47

†For permissible additions to ceiling base prices, see CPI 24.

CARCASS LAMBS

(l.c.l. prices)	
Prime, 30/50	59.80 @ 63.05*
Choice, 30/50	59.50 @ 63.05*
Good, all weights	57.80 @ 61.05*

CARCASS MUTTON

(l.c.l. prices)	
Choice, 70/down	35 @ 36
Good, 70/down	32 @ 34
Utility, 70/down	26.00 @ 30.00

FRESH PORK AND PORK PRODUCTS

(l.c.l. prices)	
Hams, skinned, 10/16 lbs.	48 @ 44
Pork loins, regular	
12/down, 100's	39 @ 40
Pork loins, boneless, 100's	63
Shoulders, skinned, bone-in, under 16 lbs., 100's	32 1/2
Picnics, 4/6 lbs., loose	29
Picnics, 6/8 lbs., loose	27 1/2
Boston butts, 4/8 lbs., 100's	36 @ 37
Tenderloins, fresh, 10's	83.00
Neck bones, bbls.	14.00
Livers, bbls.	18 1/2 @ 19
Brains, 10's	15.80*
Ears, 30's	13 @ 13 1/2
Snouts, lean-in, 100's	12
Feet, front, 30's	8

*Ceiling price.

SAUSAGE MATERIALS—FRESH

Pork trim., regular 40%, bbls.	10 1/2
Pork trim., guar. 50% lean, bbls.	18 1/2
Pork trim., spec. 80% lean, bbls.	30 1/2
Pork trim., ex. 95% lean, bbls.	48
Pork cheek meat, trnd., bbls.	40.30*
Bull meat, bon in, bbls.	58.00 @ 60.00
Bon't cow meat, C.C., bbls.	57.00
Beef trimmings, bbls.	46.00
Boneless chucks, bbls.	57.00
Beef head meat, bbls.	41.60*
Beef cheek meat, trnd., bbls.	41.60*
Shank meat, bbls.	59.50*
Veal trimmings, boneless, bbls.	52 1/2 @ 53

*Ceiling price.

SAUSAGE CASINGS

(F.O.B. Chicago) (l.c.l. prices quoted to manufacturers of sausage.)

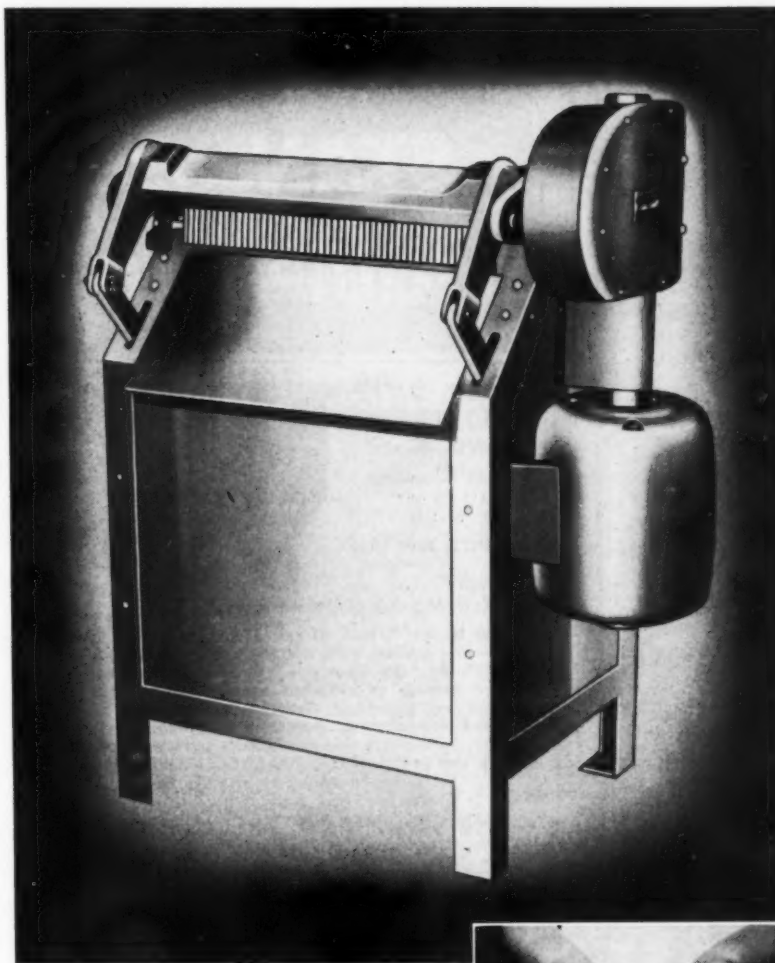
Beef casings:	
Domestic rounds, 1 1/2 to 1 3/4 in.	80 @ 90
Domestic rounds, over 1 3/4 in., 140 pack	1.10 @ 1.15
Export rounds, wide, over 1 3/4 in.	1.50 @ 1.65
Export rounds, medium, 1 1/2 to 1 3/4 in.	1.00 @ 1.15
Export rounds, narrow, 1 in. under	1.20 @ 1.25
No. 1 weasands, 24 in. up	12 @ 14
No. 2 weasands, 22 in. up	7 @ 9
No. 2 weasands, 20 in. up	9
Middles, sewing, 1 1/2 in.	1.35 @ 1.45
Middles, select, wide, 2 1/2 to 2 3/4 in.	1.60 @ 1.70
Middles, select, extra, 2 1/2 to 2 3/4 in.	1.70 @ 1.80
Middles, select, extra, 2 1/2 in. & up, cut.	2.60 @ 2.85
Beef bungs, export, No. 1 weasands	22 @ 24
Beef bungs, domestic, No. 1 weasands	12 @ 15
Dried or salted bladders, per piece:	
12-15 in. wide, flat	17 @ 19
10-12 in. wide, flat	12 @ 14
8-10 in. wide, flat	7 @ 8
Pork casings:	
Extra narrow, 20 mm. & dn.	4.10 @ 4.20
Narrow, mediums, 29 @ 32 mm.	4.00 @ 4.10
Medium, 32 @ 35 mm.	3.00 @ 3.10
Spec. med., 35 @ 38 mm.	2.35 @ 2.40
Export bungs, 34 in. cut.	26 @ 27
Large prime bungs, 34 in. cut.	18 @ 24
Medium prime bungs, 34 in. cut.	12 @ 14
Small prime bungs, 34 in. cut.	5 @ 6
Middles, per set, cap off	50 @ 55

DRY SAUSAGE

(l.c.l. prices)	
Cervelat, ch. hog bungs	99 @ 1.02
Thuringer	61 @ 68
Farmer	82 @ 84.5
Hofsteiner	83.5 @ 84.5
B. C. Salami	94 @ 96.5
Genoa style salami, ch.	94 @ 1.00
Pepperoni	88 @ 95
Italian style hams	78 @ 80

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membrane removal machine



Like a pioneer, it charts new courses

Here is the machine which points the way to new opportunities for extra profits from your fabricating department.

It's the Townsend Model 66 Membrane Removal Machine—designed to remove the tough, sinewy membrane and fell from meat cuts. In this capacity, it has served so efficiently, that it has revolutionized this heretofore expensive, tedious and time-consuming hand operation.

Typical cuts on which this machine is used include veal legs, veal clods, beef clods, beef back strips, beef rounds, shank meat and many others.

It will pay you to learn more about this "pioneer" machine. It is making meat-packing history in fabricating departments—and you should put it to work for you. Address your inquiry to:

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ENGINEERING COMPANY

395 E. Second Street
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PICTURED at right is the Townsend Model 66 efficiently removing membrane from a cut of beef. Notice particularly that only the thin membrane is taken off—with no meat whatever adhering to the membrane. This means greater yield, usually around 5 percent. The membrane is removed as fast as the cut can be fed over the machine, with labor savings averaging 50 percent, depending on the cut.





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when you SMOKE HAMS in famous

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it's all beef!

- Eliminates cooking shrinkage and trimming loss.
- A perfect slicing item.
- Fast-seller for sandwiches and cold-cuts.
- A product of unlimited sales possibilities.

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STAINLESS STEEL
EQUIPMENT

**HEAVY DUTY
MEAT TRUCK
NO. 48**

Overall Dimensions:
54½" x 32"
38" Height

CAPACITY, 1200 LBS.

**Ruggedly
Constructed for Lifetime Service**

NO. 48 is the largest of the STANcase MEAT TRUCKS; three other models with capacities of: 800 lbs., 500 lbs., and 225 lbs. are available. Ruggedly constructed for lifetime service of stainless steel. Inside surfaces are polished and seamless. Generously rounded corners are provided for efficient maintenance of sanitary cleanliness. Specifications for component parts are of highest quality standards. **WRITE FOR DESCRIPTIVE LITERATURE.**

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Quality Sausage Seasonings Exclusively; Nothing Else.

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A. C. LEGG PACKING COMPANY, INC.

BIRMINGHAM, ALABAMA

DOMESTIC SAUSAGE

(L.e.l. prices)

Pork sausage, hog casings	47½@49
Pork sausage, sheep cas.	52@52½
Pork sausage, bulk	41½@42
Frankfurters, sheep cas.	55@60.6
Frankfurters, skinless	52@53
Bologna	47@50
Bologna, artificial cas.	46½@52
Smoked liver, hog bangs	48½@51½
New Eng. lunch, spec.	60@76
Mixed lunch, spec.	54@59
Tongue and blood	46@49
Blood sausage	41@49
Souse	36@37
Polish sausage, fresh	55@64
Polish sausage, smoked	55@64

SPICES

(Basis Chgo., orig. bbls., bags, bales)

	Whole	Ground
Allspice, prime	41	46
Recified	40	44
Chili Powder	42	42
Chili Pepper	44	44
Cloves, Zanzibar	89	96
Ginger, Jam., unbl.	72	76
Ginger, African	43	53
Cochin	55	55
Mace, fcy. Banda		
East Indies	1.57	
West Indies	1.49	
Mustard, flour, fcy.	32	
No. 1	28	
West India Nutmeg	60	
Paprika, Spanish	46@66	
Pepper Cayenne	46@62	
Red, No. 1	44	
Pepper, Packers	1.04	3.12
Pepper, white	2.00	3.15
Malabar	1.94	2.02
Black Lampung	1.04	2.02

SEEDS AND HERBS

(L.e.l. prices)

	Whole	Ground
Caraway seed	19	23
Comino seed	32	34
Mustard seed, fancy	23	..
Yellow American	30	..
Marjoram, Chilean
Oregano	20@25	24@29½
Coriander, Morocco
Natural No. 1	26@27	29@30
Marjoram, French	49	53
Sage, Dalmatian
No. 1	78	88

CURING MATERIALS

Nitrite of soda, in 400-lb. bbls, del., or f.o.b. Chgo.	\$ 9.39
Salt peter, N. ton, f.o.b. N.Y.	11.00
Dbl. refined gran.	14.00
Small crystals	15.40
Medium crystals	15.40
Pure rfd., gran. nitrate of soda	5.25
Pure rfd., powdered nitrate of soda	Unquoted
Salt, in min. car. of 60,000 lbs. only, paper sacked, f.o.b. Chgo.	Per ton
Granulated	\$21.90
Medium	28.30
Rock, bulk, 40 ton car. delivered Chicago	11.90
Sugar—	
Raw, 96 basis, f.o.b.	
New York	6.05
Refined standard cane gran.	8.25
Refined standard beet gran., basis	8.05
Packers' curing sugar, 250 lb. bags, f.o.b. Reserve, La., less 2%	7.90
Dextrose, per cwt. in paper bags, Chicago	7.33

PACIFIC COAST WHOLESALE MEAT PRICES

	Los Angeles Nov. 26	San Francisco Nov. 27	No. Portland Nov. 23
FRESH BEEF (Carcass)			
STEER:			
Choice:			
500-600 lbs.	\$57.60@58.00		\$57.70@58.10
600-700 lbs.	\$57.60@58.00	\$57.93@58.10	\$57.70@58.10
Good:			
500-600 lbs.	\$55.80@56.00	\$55.93@56.10	\$55.70@56.10
600-700 lbs.	\$55.80@56.00	\$55.93@56.10	\$55.70@56.10
Commercial:			
850-900 lbs.	\$50.60@51.00	\$50.93@51.10	\$50.70@51.10
COW:			
Commercial, all wts.	\$47.00@51.00	\$49.50@51.10	\$45.00@51.10
Utility, all wts.	\$44.00@47.00	\$44.50@49.10	\$42.00@47.00
FRESH CALF:			
Choice:			
200 lbs. down	\$58.00@59.00	\$57.00@58.00	\$56.00@58.00
Good:			
200 lbs. down	\$56.00@58.00	\$46.00@58.00	\$55.00@57.00
FRESH LAMB (Carcass):			
Prime:			
40-50 lbs.	\$60.20 bulk	\$59.90@60.30	\$59.80@60.30
50-60 lbs.	\$60.20 bulk	\$59.90@60.30	\$59.80@60.30
Choice:			
40-50 lbs.	\$60.20 bulk	\$59.90@60.30	\$58.30@60.30
50-60 lbs.	\$60.20 bulk	\$59.90@60.30	\$58.30@60.30
Good, all wts.	\$58.20 bulk	\$57.90@58.30	\$57.90@58.30
MUTTON (EWE):			
Choice, 70 lbs. dn.	\$35.70 bulk	\$34.50@35.80	\$33.40@33.80
Good, 70 lbs. dn.	\$33.70 bulk	\$32.00@33.80	\$33.40@33.80
FRESH PORK CARCASSES: (Packer Style) (Shipper Style) (Shipper Style)			
80-120 lbs.	\$30.50@32.60	\$31.00@36.45	\$31.00@31.50
120-160 lbs.		\$29.00@35.55	\$29.00@31.50
FRESH PORK CUTS No. 1:			
LOINS:			
8-10 lbs.	\$47.00@49.00	\$46.00@57.00	\$50.00@54.00
10-12 lbs.	\$47.00@49.00	\$46.00@57.00	\$50.00@54.00
12-16 lbs.	\$47.00@49.00	\$46.00@56.00	\$49.00@54.00
PICNICS:			
4-8 lbs.		\$33.00@39.00	
PORK CUTS No. 1: (Smoked) (Smoked) (Smoked)			
HAM, Skinned:			
10-14 lbs.	\$51.00@54.00	\$54.00@58.00	\$52.00@58.00
14-18 lbs.	\$51.00@54.00	\$52.00@58.00	\$50.00@54.00
BACON, "Dry Cure" No. 1:			
6-8 lbs.	\$41.00@46.00		\$42.00@48.00
8-10 lbs.	\$35.00@41.00	\$40.00@49.00	\$40.00@46.00
10-12 lbs.	\$35.00@41.00		\$39.00@44.00
LARD, Refined:			
Tierces	\$16.50@17.50		\$17.00@19.00
50 lb. cartons and cans	\$17.00@18.50	\$18.00@21.50	
1 lb. cartons	\$18.00@19.00	\$19.50@23.50	\$19.50@21.00



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- Waxed Meat Boards
- Printed Cellophane
- Ham Wraps
- Glassine
- Printed Parchment
- Loin Wraps
- Complete Packaging

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Peters Senior Carton Filling and Lining Machine.

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- Initial cost to fit your budget

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- Purifying waste water to satisfy pollution regulations.
- Permitting water to be reused in selected circuits.
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CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

CASH PRICES

F.O.B. CHICAGO OR CHICAGO BASIS			PICNICS		
WEDNESDAY, NOV. 28, 1951			Fresh or F.F.A.		
REGULAR HAMS			Frozen		
Fresh or F.F.A.			S. P.		
8-10	46n	46n	4-6	28½	28½
10-12	46n	46n	6-8	26½ @ 27	26½
12-14	42½n	42½n	8-10	26½ @ 27	26½
14-16	41½n	41½n	10-12	27 @ 27½	27½
			12-14	27½a	27½
			8/up, 2's		
			incl.	27½a	27½
BOILING HAMS			BELLIES		
Fresh or F.F.A.			Fresh or Frozen		
16-18	40½n	40½n	6-8	28	29½n
18-20	40n	40n	8-10	26½ @ 26½	28 @ 28½n
20-22		40n	10-12	24 @ 24½	25½ @ 26
			12-14	23 @ 23½	24½ @ 25n
			14-16	21 @ 22	22½ @ 23½n
			16-18	20½ @ 21	22½ @ 22½n
			18-20	20½ @ 20½	22 @ 22½n
SKINNED HAMS			D. S. BELLIES		
Fresh or F.F.A.			Clear		
10-12	48 @ 48½	48½	18-20	19½	20n
12-14	45	44½	20-25	18½	19½ @ 20
14-16	43½	43½	25-30	17½	18½
16-18	43	43	30-35	16	16 @ 16½
18-20	42 @ 42½	42½	35-40	15½	15½ @ 16
20-22	42½a	42½	40-50	14½	15
22-24	39½b	39			
24-26	38½	38			
26-30	37½	36½			
25/up, 2's					
incl.	34½ @ 34½	34½			
FAT BACKS			OTHER D. S. MEATS		
Green or Frozen			Fresh or Frozen		
6-8	13n	13½n	Reg. plates	14½n	14½n
8-10	14n	13½n	Clear plates	12½n	13½n
10-12	14n	14½	Square Jowls	13	13
12-14	15.20	15½	Jowl butts	10½	10½ @ 11
14-16	15.20	15½	S. P. jowls	11	11
16-18	16.20	16½			
18-20	16.20	16½			
20-25	16.20	16½			

*Ceiling price, CPR 74, loose, f.o.b. Chicago.

n—nominal.

LARD FUTURES PRICES

MONDAY, NOVEMBER 26, 1951				
Open	High	Low	Close	
Dec. 15.35	15.45	15.30	15.45	
Jan. 14.27½	14.45	14.27½	14.45	
Mar. 14.20	14.35	14.20	14.35	
May 14.20	14.30	14.17½	14.22½	
July 14.27½	14.40	14.27½	14.32½a	
Sales: 3,440,000 lbs.				
Open interest at close Friday, Nov. 23rd: Nov. 18, Dec. 444, Jan. 206, Mar. 358, May 215, July 42; at close Saturday, Nov. 24th: Nov. 13, Dec. 440, Jan. 208, Mar. 353, May 214, and July 46 lots.				

TUESDAY, NOVEMBER 27, 1951				
Dec. 15.45	15.75	15.45	15.75a	
Jan. 14.55	14.70	14.55	14.67½b	
Mar. 14.47½	14.60	14.47½	14.57½	
May 14.45	14.47½	14.37½	14.47½b	
July 14.47½	14.60	14.45	14.62½	
Sales: 4,720,000 lbs.				
Open interest at close Mon., Nov. 26th: Nov. 13, Dec. 442, Jan. 208, Mar. 360, May 213, and July 52 lots.				

WEDNESDAY, NOVEMBER 28, 1951				
Dec. 15.82½	16.20	15.82½	16.10	
Jan. 14.75	15.05	14.75	15.00a	
Mar. 14.62½	15.02½	14.62½	14.87½	
May 14.57½	14.85	14.57½	14.72½	
July 14.70	14.85	14.70	14.80a	
Sales: 8,120,000 lbs.				
Open interest at close Tues., Nov. 27th: Nov. 13, Dec. 429, Jan. 218, Mar. 361, May 206, and July 69 lots.				

THURSDAY, NOVEMBER 29, 1951				
Dec. 16.15	16.32½	16.15	16.32½a	
Jan. 15.00	15.10	14.97½	15.07½	
Mar. 14.85	14.97½	14.82½	14.97½	
May 14.77½	14.82½	14.70	14.82½	
July 14.90	14.95	14.87½	14.92½a	
Sales: 6,680,000 lbs.				
Open interest at close Wed., Nov. 28th: Nov. 13, Dec. 400, Jan. 233, Mar. 370, May 211, and July 75 lots.				

FRIDAY, NOVEMBER 30, 1951				
Dec. 16.30	16.50	16.40	16.40b	
Jan. 15.15	15.17	15.10	16.17b	
Mar. 15.00	15.05	14.97	15.02b	
May 14.85	14.95	14.80	14.95b	
July 15.00			15.00	
Sales: 7,500,000 lbs.				
Open interest at close Thurs., Nov. 29th: Dec. 379, Jan. 246, Mar. 307, May 212, and July 72 lots.				

a—asked. b—bid.

CORN-HOG RATIO

The corn-hog ratio for barrows and gilts at Chicago for the week ended November 24, 1951 was 10.0, according to a report by the U. S. Department of Agriculture. This ratio remained identical to the 10.0 ratio reported for the preceding week, but remained below the 11.4 ratio recorded for the same week a year ago. These ratios were based on No. 3 yellow corn selling for \$1.874 per bu. in the week ended November 24, \$1.840 per bu. in the previous week and \$1.574 per bu. in the same 1950 week.

PACKERS' WHOLESALE LARD PRICES

Refined lard, tierces, f.o.b. Chicago	\$17.75
Refined lard, 50-lb. cartons, f.o.b. Chicago	17.75
Kettle rend., tierces, f.o.b. Chicago	19.75
Leaf, kettle rend., tierces, f.o.b. Chicago	19.75
Lard flakes	24.25
Neutral tierces, f.o.b. Chicago	22.25
Standard Shortening *N. & S.	21.50
Hydrogenated Shortening N. & S.	23.25

*Delivered.

WEEK'S LARD PRICES

	P.S. Lard Tierces	P.S. Lard Loose	Raw Leaf
Nov. 24	16.25n	14.25n	13.75n
Nov. 26	16.25n	14.25n	13.75n
Nov. 27	16.25n	14.25n	13.75n
Nov. 28	16.25n	14.50n	14.00n
Nov. 29	16.37½n	14.75n	14.25n
Nov. 30	16.15	14.87	14.37

n—nominal. b—bid.

MARKET PRICES

NEW YORK

WHOLESALE FRESH MEATS

CARCASS BEEF

(Ceiling base prices)

Nov. 28, 1951

Per lb.

Prime, 800 lbs./down...	50.00@61.25
Choice, 800 lbs./down...	56.50@60.00
Good, 800 lbs./down...	55.00@58.00
Cow, commercial...	44.00@49.00
Cow, utility...	41.00@44.00

BEEF CUTS

(Ceiling base prices)

Prime:	
Hindquarter	64.1
Forequarter	53.6
Round	57.7
Trimmed full loin	96.7
Flank	31.7
Short loin	120.4
Sirloin	77.5
Cross cut chuck	51.4
Regular chuck	55.7
Fore Shank	33.7
Brisket	44.7
Rib	81.7
Short plate	33.7
Back	62.6
Triangle	48.2
Arm chuck	52.7

Choice:	
Hindquarter	62.0
Forequarter	51.7
Round	57.7
Trimmed full loin	85.7
Flank	31.7
Short loin	102.4
Sirloin	72.1
Cross cut chuck	51.4
Regular chuck	55.7
Fore Shank	33.7
Brisket	44.7
Rib	70.7
Short plate	33.7
Back	59.7
Triangle	48.2
Arm chuck	52.7

FANCY MEATS

(L.C.L. prices)

Veal breads, under 6 oz.	80
6 to 12 oz.	1.00
12 oz. up	1.25
Beef kidneys	16.6*
Beef livers, selected	62.6*
Beef livers, selected, kosher	22.6*
Oxtails, over 1/2 lb.	27.6*

*Ceiling base prices.

LAMBS

(L.C.L. prices)

Prime lambs	61.80@64.30
Choice lambs	59.80@62.30
Hindquarters, pr. & ch.	No quotation
Western	
Prime, all wts.	61.80@64.30
Choice, all wts.	61.80@64.30
Good, all wts.	56.00@59.00

For permissible additions to ceiling base prices, see CPR 24.

FRESH PORK CUTS

(L.C.L. prices)

Hams, sknd., 14/down...	46.00@56.00
Picnics, 4/8 lbs.	39.00@44.00
Bellies, sq. cnt. seedless,	
8/12 lbs.	No quotation
Pork loin, 12/down...	43.00@48.00
Boston butts, 4/8 lbs.	40.00@47.00
Spareribs, 3/down...	45.00@45.00
Pork trim., regular	25.00
Pork trim., spec. 80%	No quotation

City

Hams, skinned, 14/down...	47@50.00
Pork loins, 12/down...	41@44
Boston butts, 4/8 lbs.	38@42
Spareribs, 3/down...	42@45

*Zone ceiling.

VEAL—SKIN OFF

(L.C.L. prices)

Prime carcass	60 @62
Choice carcass	55 @59
Good carcass, 80/down...	46 @51
Commercial carcass	42 @45

DRESSED HOGS

(L.C.L. prices)

Hogs, gd. & ch., hd. on, lf. fat in	
100 to 136 lbs.	\$32.00@34.00
137 to 153 lbs.	32.00@34.00
154 to 171 lbs.	32.00@34.00
172 to 188 lbs.	32.00@34.00

BUTCHERS' FAT

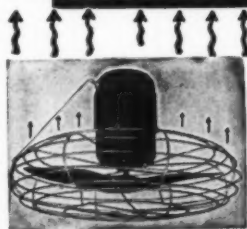
(L.C.L. prices)

Shop fat	1 1/2%
Breast fat	2 1/2%
Edible suet	2 1/2%
Inedible suet	2 1/2%

American Royal Champion Steer Dresses 71 Per Cent

Champion Shorthorn steer at the American Royal Livestock show in Kansas City dressed out 71 per cent, according to Rufus F. Cox, head of the school's Animal Husbandry Department, which fitted and showed the steer. Cox added that it was an all-time record at the Kansas City Swift plant where the shorthorn was slaughtered. He reported the record dressing percentage to the American Shorthorn Breeders Association.

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BY-PRODUCTS....FATS AND OILS

TALLOW AND GREASES

Thursday, November 29, 1951

A dispatch out of Washington early this week indicated that the tallow price ceiling of 15c, Chicago, basis fancy tallow, which went into effect on March 12, 1951, will be rolled back to about 10½¢ a pound. The change does not carry too much weight, as the current price on fancy tallow is now listed at 7¼¢@7½¢, Chicago, with confirmation of product moving at that range of price. It must be noted also, that heavy shipments of cattle and hogs are still contemplated, which should have a bearing as to price on the tallow and grease market.

Early in the week the domestic market produced bids rather sparingly, with the offerings around listed at ½¢@¾¢ over the bid prices. Special tallow was bid at 6c, Chicago, and offered at 6½¢. However, as the week got fully under way, some export demand was noticeable, and a little better feeling came about.

Choice white grease and fancy tallow sold at 8c, East. Additional sales of the former at 8¼¢, East, were also confirmed. Fancy tallow also sold at 7¼¢, East, and a few tanks in Chicago at 7½¢; sellers reported offering more of the same later, at 7¾¢, Chicago. Several tanks of special tallow sold at 6½¢, and a few tanks of brown grease at 4¼¢, all Chicago. At the start of the week, yellow grease moved at 5c, Chicago, presumably to small consumers and dealers, but some buyers were credited with raising their ideas to 5½¢, Chicago. Few tanks of fancy tallow sold at 7¼¢, East, for January shipment. Yellow grease sold later at 6c, East.

A large quantity of choice white grease sold near weekend at 8¼¢, East. Additional tanks of fancy tallow also moved at the same figure. Yellow grease sales, also of large volume, were made at 5¼¢@6c, East. More sales

of same product in Chicago at 5½¢.

TALLOW: Thursday's quotations: Fancy tallow, 7½¢; prime tallow, 7@7¼¢; special, 6½¢; No. 3 tallow, 5½¢, all nominal.

GREASES: Thursday's quotations: Choice white grease, 7½¢; A-white, 6¾¢@7c; B-white, 5¾¢; yellow grease, 5½¢, and brown grease, 4¼¢@4½¢, all nominal.

BY-PRODUCTS MARKETS

(Chicago, Wednesday, November 21, 1951)

Blood

	Unit	Ammonia
Unground, per unit of ammonia.....	8.00	@8.25
Digester Feed Tankage Materials		
Wet rendered, unground, loose		
Low test	9.00	lb
High test	8.50	@8.75
Liquid stick tank cars.....		8.25

Packinghouse Feeds

	Carlots, per ton
50% meat and bone scraps, bagged.....	\$115.00
50% meat and bone scraps, bulk.....	105.00
55% meat scraps, bulk	115.00
60% digester tankage, bulk	115.00
60% digester tankage, bagged	120.00
80% blood meal, bagged	160.00
70% standard steamed bone meal, bagged	85.00

Fertilizer Materials

High grade tankage, ground, per unit ammonia	\$6.25
Hoof meal, per unit ammonia.....	7.25

Dry Rendered Tankage

	Per unit Protein
Cake	*1.85@1.90
Expeller	*1.85@1.90

Gelatine and Glue Stocks

	Per cwt.
Calf trimmings (limed).....	\$2.50
Hide trimmings (green, salted).....	35.00
Cattle jaws, skulls and knuckles, per ton	\$5.00@70.00
Pig skin scraps and trimmings, per lb.	5

Animal Hair

Winter coil dried, per ton.....	\$115.00@120.00
Summer coil dried, per ton.....	90.00
Cattle switches, per piece.....	6 @ 7
Winter processed, gray, lb.....	13½ @ 15
Summer processed, gray, lb.....	9 @ 10

n—nominal.

*Quoted delivered basis.

VEGETABLE OILS

Wednesday, November 28, 1951

Prices of vegetable oils continued to decline during the week ended with Wednesday, November 24, but there was a limited upturn in some oils at the close of the period.

The markets were quiet on Monday. A few tanks of soybean oil for immediate and December shipment moved at 12½¢. There were small sales of January oil at 12¼¢ and January-February and February-March at 12¼¢. The larger sources were holding oil for immediate shipment at prices which buyers were unwilling to meet. Trading in cottonseed oil was at almost a complete standstill and Valley and Southeast were quoted nominally at 13c and Texas at 12¾¢; there was one report of business in Texas oil, January through March shipment, at 13c. Corn oil was reported to have sold at 15c and peanut oil was quoted at 17c nominal. Coconut oil was 12c nominal on the Coast.

A buyers' and sellers' stalemate resulted in a very dull day on Tuesday. The best bids on soybean oil held at 12½¢ until late in the session, while sellers were asking 12¾¢; some distress oil was reported moving at 12¼¢ and a little product traded at the 12½¢ level. January through June resale oil was said to have sold at 13c. A little Valley cottonseed oil passed at 13c and Southeast was quoted nominally on the same basis with Texas at 12¾¢. The nominal quotation on peanut oil was 16¾¢; 15c was paid for corn oil, and coconut oil sold on the Coast at 11½¢.

The tone of the vegetable oil markets improved at midweek. Soybean oil for immediate shipment sold at 12¼¢, with December and January trading at the same level. January through March shipment oil passed at 13c and April-May-June product brought 13¼¢. A rather good volume of nearby oil was traded during the day. Valley cotton-

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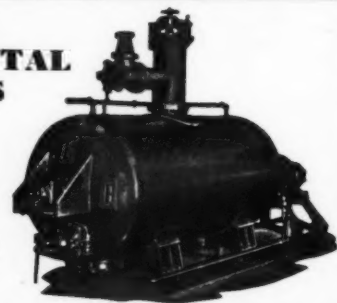
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seed oil cashed at 13½¢ for immediate and December shipment and there was business in Texas at 13¢ and 12½¢, the price varying according to location. Corn oil was offered in a small way at the previous day's sales level of 15¢ and peanut oil was quoted at 16½¢ nominal.

COTTONSEED OIL: Valley, Southeast and Texas quotations were ¼¢ lower than a week earlier. New York futures market quotations were as follows:

MONDAY, NOVEMBER 26, 1951					
Dec.	15.10	15.40	15.15	15.15	15.90
Jan.	15.08			15.15	15.70
Mar.	15.85	15.97	15.67	15.67	16.18
May	16.03	16.19	15.88	15.87	16.36
July	16.14	16.23	15.95	15.95	16.45
Sept.	15.80	16.00	15.81	15.80	16.14
Oct.	15.50			15.50	15.90

TUESDAY, NOVEMBER 27, 1951					
Dec.	15.05	15.35	15.17	15.35	15.15
Jan.	15.05			15.30	15.15
Mar.	15.70	15.88	15.68	15.68	15.67
May	15.95	16.13	15.92	16.12	15.85
July	16.05	16.23	16.01	16.22	15.95
Sept.	15.95	16.03	15.88	16.05	15.80
Oct.	15.50	15.67	15.60	15.71	15.50

WEDNESDAY, NOVEMBER 28, 1951					
Dec.	15.20	15.70	15.20	15.67	15.35
Jan.	15.20			15.60	15.30
Mar.	15.84	16.27	15.84	16.25	15.68
May	16.20	16.47	16.12	16.40	16.12
July	16.28	16.58	16.25	16.54	16.22
Sept.	16.00	16.37	16.15	16.32	16.05
Oct.	15.65	16.01	15.88	16.00	15.71

THURSDAY, NOVEMBER 29, 1951					
Dec.	15.40	15.76	15.40	15.95	15.67
Jan.	15.40			15.95	15.60
Mar.	16.20	16.47	16.08	16.47	16.25
May	16.40	16.65	16.25	16.65	16.40
July	16.50	16.80	16.40	16.78	16.54
Sept.	16.20	16.48	16.17	16.58	16.32
Oct.	15.85			16.32	16.00

SOYBEAN OIL: At the firmer midweek price of 12½¢, the market was still about ¼¢ under a week earlier.

CORN OIL: The Wednesday quotation of 15¢ nominal showed ½¢ loss from the preceding period.

PEANUT OIL: The market lost some of the ground gained earlier and the midweek price of 16½¢ showed ½¢ reduction from a week earlier.

COCONUT OIL: The last trading at 11½¢ established the market ½¢ below the preceding week.

U. S. Soybean Exports Reach New High in 1951

United States exports of soybeans and soybean oil on a combined basis set a new record for the crop year ended September 30, 1951, according to a report by the Office of Foreign Agricultural Relations. Shipments during the crop year totaled 78,948,000 bushels consisting of 27,828,000 bushels shipped as beans and over 50,000,000 shipped as oil.

Soybean oil meal and cake accounted for 7,500,000 bushels in soybean equivalent, indicating that most of the meal from the exported oil remained in this country. Combined exports for the crop year ended September 30, 1950 amounted to 43,358,000 bushels, with 21,766,000 bushels shipped as whole beans.

The 12,383,000 bushels of soybeans

exported to Japan represents nearly 45 per cent of all the soybean shipments. Italy received 117,301,000 lbs. of crude soybean oil and combined with Spanish shipments amounted to 167,797,000 lbs., or about 60 per cent of the total. Spain accounted for 60 per cent of the refined soybean oil total as it received 122,539,000 lbs. during the year.

Spain was the most important outlet in terms of soybean equivalent, followed by Italy, Japan, Germany, Canada and France, in that order. These six countries made up the bulk of the export market, taking nearly three-fourths of the total shipments from the United States.

VEGETABLE OILS

Wednesday, November 28, 1951

Crude cottonseed oil, carloads, f.o.b. mills	
Valley	13½b
Southeast	13¼a
Texas	13b
Corn oil in tanks, f.o.b. mills	14½b@15a
Peanut oil, f.o.b. Southern Mills	16½a
Soybean oil, Decatur	12½ pd. & b
Coconut oil, f.o.b. Pacific Coast	11½ @ 11¼n
Cottonseed foots	
Midwest and West Coast	1½ @ 1¼
East	1½ @ 1¼

a—asked, b—bid, n—nominal.

OLEOMARGARINE

Wednesday, November 28, 1951

White domestic vegetable	20
White animal fat	20
Milk churned pastry	20
Water churned pastry	27

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HIDES AND SKINS

Heavy native steers, heavy cows and bulls lower again, but balance of list steady—Prices $1\frac{1}{2}$ @2c lower—Market action daily, but volume not heavy—About 50,000 calfskins and 18,000 kipskins traded.

CHICAGO

PACKER HIDES: Certain classes of heavy hides were lower again this week; but generally speaking, there was an improved feeling in the hide market, with light hides in particular, scarce and firm. As was mentioned last week, it appeared then that the downward turn in hides had about run its course and that feeling was even more prevalent this week. The latest breaks in the heavy hides has put most of the prices in approximately the right relationships for a more stable market.

Market action was reported daily and while there were no particularly large trades, the total volume was fair and the market was relatively broad. On Monday about 5000 each of branded cows and heavy native steers were sold in the feature of that session. The heavy native steers sold at 18c, as compared to last previous sales at 20c. The branded cows, Fort Worth, at 22c were steady. Other trading: Car St.

Paul heavy cows $20\frac{1}{2}$ c. Car light river cows $24\frac{1}{2}$ c. There were also outside sales of heavy cows at the market and the Association sold branded cows at the market.

On Tuesday in trade that was fairly well scattered, about 9000 heavy native steers and 3000 light cows were sold steady. There was a sale of mixed light and heavy native steers at 23c and 18c, and in still further trading about four cars heavy cows (Three St. Paul, one Albert Lea) sold $20\frac{1}{2}$ c. Car Fort Worth light cows sold 29c.

The market on Wednesday was mixed with light branded cows advancing fractionally early only to be followed by trading in heavy cows at a discount. About 2600 light branded cows sold $20\frac{1}{2}$ c, up $\frac{1}{2}$ c early. Later one packer sold 4000, the Association sold 2800, and an independent sold 800 heavy cows at 19c, off $1\frac{1}{2}$ @ $1\frac{1}{2}$ c. Other sales included 1200 branded cows by the Association at 20c; car of bulls at $15\frac{1}{2}$ c and a couple cars of branded steers and car of heavy native steers, steady. On Thursday 3000 H. river cows sold 19c, 1000 light cows sold $24\frac{1}{2}$ c and 1000 St. Louis light branded cows sold $20\frac{1}{2}$ c.

SHEEPSKINS: As is the normal sea-

sonal pattern, nearly all types of sheepskins were becoming more and more scarce. This, coupled with the fact that packers are pulling their "genuines", made for a very inactive and almost strictly nominal market. Scattered demand was reported and from indications, the market was probably more toward the top of last quoted ranges. On the No. 1's, this price would be \$3 while it would be \$3.50 for the clips.

Pickled skin and dry pelt sales were reported for the first time in last few weeks and were both slightly below last trading levels. Pickled skins sold at \$13.50 while dry pelts sold at both 35c and 36c. The next "Interior" trading is scheduled for December 4.

CALFSKINS AND KIPSKINS: Since the last issue of THE NATIONAL PROVISIONER, late last week and early this week there has been a very active trade in both calf and kipskins. The volume in calfskins approximated 50,000 with the prices paid ranging from $36\frac{1}{2}$ @ $37\frac{1}{2}$ c depending on point. No differential was paid for weight.

The kipskin trade, while not this heavy, totaled about 18,000, with the prices paid at 34c and 29c for overweights. With this volume, all at steady prices, the prevailing opinion was that the calf and kipskin prices had probably touched their bottom, at least for the near future. A sale of regular slunks on Thursday established this market at \$1.60.

SMALL PACKER - WEST COAST: For the first time in several weeks, it can be reported that the outside

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CHICAGO HIDE QUOTATIONS

	PACKER HIDES		Cor. Week
	Week ended	Previous Week	
	Nov. 29, 1951	Week	1950
Nat. str. ... 18	@25	20	@37 1/2
Hvy. Texas str.	17	17	31 @31 1/2
Hvy. butt. brand'd str.	17	17	31
Hvy. Col. str.	16	16	30 1/2
Ex. light Tex. str.	27	27	37 1/2 n
Brand'd cows. 20	@20 1/2	20	34 @34 1/2
Hvy. nat. cows. 19	@19 1/2	21	34 1/2 @35
Lt. nat. cows. 23 1/2	@24 1/2	23 1/2	@24 1/2
Nat. bulls ...	15 1/2	17	24 @24 1/2 n
Brand'd bulls. 14 1/2	16	23	@23 1/2 n
Calfskins, Nor. 15/under ... 36	@37 1/2	37 1/2	77 1/2 @82 1/2
Kips. Nor. nat. 15/25 ...	35	35	60
Kips. Nor. branded	32 1/2	32 1/2	57 1/2

* Ceiling prices.

SMALL PACKER HIDES

STEERS AND COWS:	
70 lbs. and over	*37 1/2
35-70 lbs.	*28 1/2
Bulls, 58/over. ...	*23

* Ceiling prices. Market 30% to 45% below ceilings.

When pricing on ceiling basis subtract $\frac{1}{4}$ c from base prices for every 1 lb. increase in weight over 35 lbs. All prices f.o.b. point of shipment, flat for No. 1's and No. 2's.

SMALL PACKER SKINS

Calfskins under 15 lbs.	32 1/2	32 1/2
Kips, 15/30 ...	27 @28	27 @28
Slunks, regular	1.00	1.00
Slunks, hairless	40n	40n

SHEEPSKINS

Pkr. shearings, No. 1 ...	3.00	2.90 @3.00	4.00
Dry Pelts. ...	35	40n	42 @45
Horsehides, untrmd. ...	8.00n	9.00n	13.00 @13.25

n—nominal.

markets were steady to slightly improved rather than lower. The improvement was most noticeable in the very light averages, but the undertone for the entire market was better. The country market which has been more or less dormant for last several weeks remained inactive, with a wide difference in buyers' and sellers' opinions still apparent.

The small packer trade was rather brisk with hides 42/down traded at about 32½ per cent under and in an instance or two at 30 per cent under, in what was the feature of the trading. As the average of the pack advanced the price went down, however, there were no further reports of heavy hides moving at prices more than 45 per cent under the ceiling, which was an improvement, insofar as these had been reported at 50 per cent under just a week ago. At the close of the week, light hides were very scarce.

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended November 24, 1951 were 2,796,000 lbs.; previous week, 4,232,000 lbs.; same week 1950, 3,828,000 lbs.; 1951 to date, 228,928,000 lbs.; same period 1950, 218,335,000 lbs.

Shipments for the week ended November 24 totaled 3,055,000 lbs.; previous week, 2,564,000 lbs.; corresponding week 1950, 3,585,000 lbs.; this year to date, 175,755,000 lbs.; corresponding period a year ago, 209,773,000 lbs.

Cooler Space 69 Per Cent Occupied On October 31

Public cooler space was reported to be 69 per cent occupied on October 31, an increase of four points since the previous month but three points below average occupancy and storage level on the same date, 1951, according to the U.S. Department of Agriculture.

Public freezer space utilization increased 2 percentage points during October, raising the occupancy level to 83 per cent on the last day of the month. This was 5 points above average occupancy and level reported last year at this time. Cooler space

WEEK'S CLOSING MARKETS

FRIDAY'S CLOSINGS Provisions

The live hog top at Chicago was \$18.40; average, \$17.85. Provision prices were quoted as follows: Under 12 pork loins, 38½; 10/14 green skinned hams, 44¼@48½; Boston butts, 35@35½; 16/down pork shoulders, 31@32; 3/down spareribs, 41½@42; 8/12 fat backs, 13¼@14¼; regular pork trimmings, 16@16½; 18/20 DS bellies, 20n; 4/6 green picnics, 28½; 8/up green picnics, 27@27¼.

P. S. loose lard was quoted at \$14.87 and P. S. lard in tierces at \$16.64.

Cottonseed Oil

Closing cottonseed oil futures at New York were quoted as follows: Dec., 16.40; Jan., 16.30b; Mar., 16.72; May, 16.95-97; July, 17.13; Sept., 16.94b-17a, and Oct., 16.64. Sales totaled 905 lots.

and freezer space was 85 per cent or better occupied in Buffalo, Norfolk, Nashville and Memphis.

Net increases in both cooler and freezer commodity weights raised total weight of stocks in refrigerated warehouses to 4,800,000,000 lbs. on October 31. The 2,700,000,000 lbs. of foodstuffs stored in cooler space was a 48 per cent increase over September 30, cooler weight. Apples accounted for the greater part of this into storage movement.

Freezer-stored commodities amounted to 2,100,000,000 lbs. on October 31, indicating a net weight increase of two points during October. Percentage-wise, poultry showed the greatest net increase, followed by veal, lamb and mutton, beef and frozen vegetables.

CHICAGO PROV. SHIPMENTS

Provision shipments, by rail, in the week ended November 24:

	Week Nov. 24	Previous Week	Cor. Week 1950
Cured meats, pounds	20,518,000	18,092,000	16,208,000
Fresh meats, pounds	22,947,000	19,300,000	17,004,000
Lard, pounds	7,045,000	6,349,000	5,510,000

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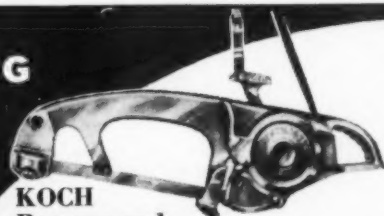
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LIVESTOCK MARKETS

Weekly Review

MEAT EXPORTS-IMPORTS

U.S.D.A. meat exports and imports for September:

	Sept. 1951 Pounds	Sept. 1950 Pounds
EXPORTS (domestic) —		
Beef and veal—		
Fresh or frozen	116,783	244,968
Pickled or cured	1,264,446	1,548,108
Pork—		
Fresh or frozen	1,696,854	488,014
Hams and shoulders		
cured	638,515	464,653
Bacon	2,000,790	1,643,215
Other pork, pickled		
or salted	1,084,508	503,754
Mutton and lamb	9,566	37,261
Sausage, including canned		
and sausage ingredients	392,096	211,781
Canned meats—		
Beef	1,261,890	36,200
Pork	332,514	184,056
Other canned meats ¹	149,057	113,217
Other meats, fresh, frozen		
or cured—		
Kidneys, livers, and		
other meats, n.e.s.	312,234	66,126
Lard, including neutral ...	41,753,029	21,652,568
Lard oil	4,156	42,554
Tallow, edible	477,736	729,463
Tallow, inedible	40,582,103	55,623,314
Grease stearin	22,031	10,461
Inedible animal oils, n.e.s.	3,524	5,873
Inedible animal greases		
and fats, n.e.s.	9,171,473	7,936,720
IMPORTS—		
Beef, chilled or frozen ...	6,578,940	5,255,669
Veal, chilled or frozen ...	505,328	751,769
Beef and veal, pickled		
or cured	3,820,638	250,653
Pork, fresh or chilled,		
and frozen	735,947	487,993
Hams, shoulders and		
bacon	2,686,312	2,079,003
Pork, other, pickled or		
salted	36,910	*125,557
Mutton and lamb	792,217	400,649
Canned beef	13,106,355	13,546,954
Tallow, edible	1,500	
Tallow, inedible	60,320	298,980

¹Includes many items which consist of varying amounts of meat.

*Revised.

EASTERN BY-PRODUCTS MARKET

New York, Nov. 28, 1951

Dried blood was quoted Thursday at \$8 per unit of ammonia. Low test wet rendered tankage moved at \$8 nominal per unit of ammonia, and high test tankage sold at \$8 nominal. Dry rendered tankage sold at \$1.85 per protein unit.

Twenty-two States In 1950 Produced Surplus Of Beef

Twenty-two states produced a surplus of beef last year based on the national per capita consumption of this meat, the National Live Stock and Meat Board has disclosed. Nineteen states produced a surplus of lamb and 12 a surplus of pork.

Eight states last year had the distinction of producing a surplus of all meats—beef, veal, pork and lamb. These states were Iowa, Kansas, Kentucky, Minnesota, Missouri, Nebraska and North and South Dakota. Production figures indicate that these eight states, whose combined population exceeds 17,000,000, furnished an average of more than 530 lbs. of meat per person in 1950. This was more than three times the national per capita consumption of about 144 lbs.

Cash sales of cattle, hogs and sheep in these states last year exceeded \$4,000,000,000.

KINDS OF LIVESTOCK KILLED

The classification of livestock slaughtered under federal inspection during October, 1951 compared with September, 1951, and October, 1950 as shown on following table:

	Oct. 1951 Per- cent	Sept. 1951 Per- cent	Oct. 1950 Per- cent
Cattle—			
Steers	39.1	46.1	48.7
Heifers	9.0	9.0	10.2
Cows and belfers	55.2	48.4	47.1
Bulls and stags	5.7	5.5	4.2
Total	100.0	100.0	100.0
Canners and cutters ¹	23.9	18.1	18.0
Hogs—			
Sows	8.4	14.1	10.5
Barrows and gilts	85.2	87.2	88.8
Stags and boars4	.7	.7
Total	100.0	100.0	100.0
Sheep and Lambs—			
Lambs and yrags	77.3	82.6	88.5
Sheep	22.7	17.4	11.5
Total	100.0	100.0	100.0

¹Included in cattle classification.

Consumers Have Hopes For More Beef In 1952

Consumers will have more beef to eat next year than they had this year. This prospect has come about through the marketing of more cattle. Cattle-men this year built up herds rapidly, adding six or seven million to the 85,000,000 on hand on last January 1. Cattle slaughter this year is at a 10-year low.

The larger slaughter in prospect for 1952 will not adversely affect prices from the producers' standpoint. But some temporary declines might occur.

Hog production might ease off due to possible reductions in feed supplies being diverted to feeding of poultry. Prices are not expected to change much in 1952.

LIVESTOCK EXPORTS-IMPORTS

United States exports and imports of livestock during September:

	Sept. 1951 No.	Sept. 1950 No.
EXPORTS (domestic)		
Cattle for breeding	240	163
Other cattle	550	51
Hogs (swine)	52	22
Sheep	78	254
Horses, for breeding	42	21
Other horses	40	61
Mules, asses and burros	386	151
IMPORTS—		
Cattle, for breeding, free—		
Canada—		
Bulls	146	202
Cows	1,654	1,996
United Kingdom—		
Bulls		1*
Cows		6*
Cattle, other, edible (dut.)—		
Canada ¹ —		
Over 700 pounds... (Dairy)	2,668	4,164
200-700 pounds (Other)	10,689	11,074
Under 200 pounds	5,006	16,990
Total	801	1,814
Hogs—		
For breeding, free	24	84
Edible, except for breeding		
(dut.) ²	23	30
Horses—		
For breeding, free	10	296
Other (dut.)	129	119
Sheep, lambs and goats,		
edible (dut.)	559	2,222

¹Excludes Newfoundland and Labrador.

²Number of hogs based on estimate of 200 pounds per animal.

*Revised.

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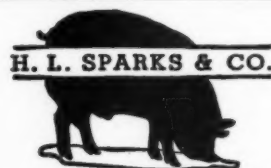
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LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Wednesday, Nov. 28, were reported by the Production and Marketing Administration as follows:

HOGS: (Includes Bulk of Sales)
St. L. Natl. Yds. Chicago Kansas City Omaha St. Paul

BARROWS & GILTS:

Choice:					
120-140 lbs.	\$16.25-17.50	\$.....	\$.....	\$.....	\$.....
140-160 lbs.	17.25-18.25	17.00-17.75	16.50-17.50
160-180 lbs.	18.25-18.65	18.25-18.75	17.25-18.25	17.25-18.25
180-200 lbs.	18.50-18.65	18.65-18.75	18.00-18.50	18.15-18.40	17.75-17.85
200-220 lbs.	18.50-18.65	18.65-18.75	18.35-18.60	18.15-18.40	17.75-17.85
220-240 lbs.	18.50-18.65	18.60-18.75	18.35-18.60	18.15-18.40	17.75-17.85
240-270 lbs.	18.00-18.60	18.55-18.70	18.25-18.50	18.15-18.40	17.50-17.75
270-300 lbs.	17.50-18.15	18.15-18.65	18.00-18.40	18.15-18.40	17.00-17.65
300-330 lbs.	16.90-17.65	17.90-18.25	17.75-18.15	17.50-18.25
330-360 lbs.	16.60-17.10	17.50-18.25

Medium:					
160-220 lbs.	17.00-18.40	17.00-18.25	17.25-18.25	16.00-18.00

SOWS:

Choice:					
270-300 lbs.	16.50-16.75	17.75-18.00	16.50-16.75	17.00-17.75	15.50-16.50
300-330 lbs.	16.50-16.75	17.75-18.00	16.50-16.75	17.00-17.75	15.50-16.50
330-360 lbs.	16.25-16.75	17.00-17.75	15.75-16.25	17.00-17.75	15.50-16.50
360-400 lbs.	15.50-16.50	16.50-17.25	15.75-16.25	16.75-17.25	15.50-16.50
400-450 lbs.	15.00-16.25	16.00-17.00	15.50-16.00	15.50-17.00	14.50-15.75
450-550 lbs.	14.00-15.75	15.25-16.25	15.25-15.75	15.50-17.00

Medium:					
250-500 lbs.	13.50-16.25	14.00-17.25	15.00-16.25	15.00-17.25

SLAUGHTER CATTLE AND CALVES:

STEERS:

Prime:					
700-900 lbs.	36.25-38.00	36.00-38.25	35.75-38.00	36.25-37.50	36.25-38.00
900-1100 lbs.	36.75-38.50	36.75-39.25	36.25-39.00	36.50-38.75	36.50-38.50
1100-1300 lbs.	37.00-39.00	37.25-39.25	36.25-39.00	36.75-38.75	36.75-39.00
1300-1500 lbs.	37.50-39.00	37.25-39.25	36.50-39.00	36.75-38.75	37.00-39.00

Choice:					
700-900 lbs.	33.75-36.75	33.75-36.75	32.50-35.75	33.25-36.50	34.25-36.50
900-1100 lbs.	33.75-37.00	34.00-37.25	32.75-36.25	33.75-36.75	34.50-36.75
1100-1300 lbs.	34.00-37.50	34.25-37.25	33.00-36.25	33.75-36.75	34.75-37.00
1300-1500 lbs.	34.00-37.50	34.50-37.25	33.25-36.50	34.00-36.75	34.75-37.00

Good:					
700-900 lbs.	31.00-33.75	31.00-34.00	30.00-32.75	30.00-33.50	31.00-34.50
900-1100 lbs.	31.50-34.00	31.25-34.25	30.25-33.00	30.00-33.75	31.25-34.75
1100-1300 lbs.	32.00-34.50	31.50-34.50	30.50-33.00	30.50-34.00	31.50-34.75

Commercial,					
all wts.	28.00-31.50	28.50-31.50	27.00-30.50	28.00-30.50	26.50-31.50
Utility, all wts.	25.00-28.00	25.00-28.50	23.50-27.00	25.50-28.00	22.50-26.50

HEIFERS:

Prime:					
600-800 lbs.	36.00-37.50	36.00-37.50	35.50-37.00	35.75-37.25	36.00-37.00
800-1000 lbs.	36.25-38.00	36.25-38.25	35.75-37.50	36.00-38.00	36.50-37.50

Choice:					
600-800 lbs.	33.00-36.00	33.25-36.25	32.25-35.50	32.50-36.00	34.00-36.00
800-1000 lbs.	33.50-36.25	33.50-36.25	32.50-35.75	32.50-36.25	34.25-36.50

Good:					
500-700 lbs.	30.50-33.00	30.50-33.50	29.50-32.50	30.00-32.50	30.50-34.00
700-900 lbs.	31.00-33.50	31.00-33.50	29.50-32.75	30.00-32.50	31.00-34.25

Commercial,					
all wts.	27.00-31.00	27.00-31.00	26.00-29.50	27.00-30.00	26.00-31.00
Utility, all wts.	24.00-27.00	23.50-27.00	22.50-26.00	24.00-27.00	22.50-26.00

COWS:

Commercial,					
all wts.	25.50-28.00	25.50-28.25	26.00-28.50	26.00-28.25	26.50-29.00
Utility, all wts.	21.50-25.50	21.50-25.25	21.00-26.00	21.00-26.00	21.50-26.50
Canner & cutter,					
all wts.	15.50-21.50	18.00-21.75	14.50-21.00	16.00-21.00	16.00-21.50

BULLS (Yrds. Excl.) All Weights:

Good	29.25-30.00	29.00-29.75	28.00-29.00
Commercial	26.75-28.00	29.00-30.00	27.00-28.00	27.50-29.00	26.50-29.00
Utility	24.00-26.75	26.00-29.00	25.50-27.00	25.50-27.50	22.50-26.50
Cutter	21.00-24.00	22.00-26.00	19.00-23.50	22.00-23.50	18.00-22.50

VEALERS (All Weights):

Choice & prime.	36.00-43.00	35.00-37.00	34.00-36.00	31.00-36.00	33.00-36.00
Com'l & good ..	27.00-36.00	28.00-35.00	27.00-34.00	27.00-31.00	24.00-33.00

CALVES (500 Lbs. Down):

Choice & prime.	31.00-35.00	29.00-34.00	31.00-33.00	30.00-34.00	30.00-33.00
Com'l & good ..	26.00-31.00	24.00-30.00	25.00-31.00	26.00-30.00	24.00-30.00

SHEEP AND LAMBS:

LAMBS (110 Lbs. Down):					
Choice & prime*	30.50-32.00	31.00-31.50	29.00-30.75	30.75-31.50	31.50-32.00
Good & choice*	27.50-30.50	29.00-30.50	27.00-29.00	28.75-30.00	29.00-31.50

EWES (Shorn):

Good & choice...	12.00-14.50	12.50-15.00	12.50-14.00	13.50-15.00	13.50-14.50
Cull & utility...	9.00-12.00	10.00-13.00	8.50-12.00	9.00-13.50	8.50-13.25

*Quotations on woolled stock based on animals of current seasonal market weight and wool growth, those on shorn stock on animals with No. 1 and 2 pelt.
*Quotations on slaughter lambs and yearlings of good and choice as combined represent lots averaging within the top half of the good and the top half of the medium grades, respectively.

Partridge
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ALL-STAINLESS STEEL

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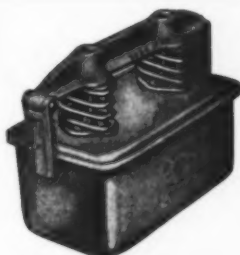
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The choice of discriminating packers all over the world.

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- special heat seal papers

LIVESTOCK PRICES AT 11 CANADIAN MARKETS

Average prices per cwt. paid for specified grades of steers, calves, hogs and lambs at eleven leading markets in Canada during the week ended November 17, were reported to THE NATIONAL PROVISIONER by the Canadian Department of Agriculture as follows:

STOCK YARDS	GOOD STEERS Up to 1000 lb.	VEAL CALVES Good and Choice	HOGS* Gr. B ¹ Dressed	LAMBS Gd. Handyweights
Toronto	\$33.75	\$37.00	\$28.76	\$32.25
Montreal	33.00	38.55	28.61	32.05
Winnipeg	32.71	34.50	27.26	32.27
Calgary	32.74	32.51	29.65	29.65
Edmonton	32.00	34.50	30.20	30.50
Lethbridge			29.70	29.50
Fr. Albert	31.40	35.00	29.85	28.75
Moose Jaw	30.00	30.00	26.80	30.50
Saskatoon	29.75	32.50	26.60	28.60
Regina	30.25	33.00	26.60	30.00
Vancouver	32.15	32.75	30.47	31.15

*Dominion Government premiums not included.

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INDIANA

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HYDRA SLICE

FROZEN MEAT CUTTER

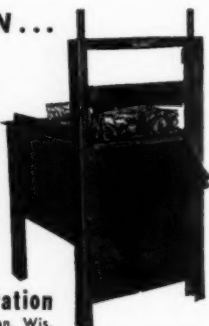
High production at low upkeep means bigger profits. Fast, smooth performance. Simple, rugged construction—no necessity of pre-conditioning frozen meat. Two models—Standard and Deluxe Automatic. Write for prices.

General Machinery Corporation

P. O. Box 285

Sheboygan, Wis.

HIGH PRODUCTION! LOW COST! LOW UPKEEP!



SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER, showing the number of livestock slaughtered at 13 centers for the week ending Nov. 24:

	Week ended Nov. 24	Prev. Week 1950	Cor. Week 1950
Chicago	14,101	20,704	6,969
Kansas City	4,979	15,365	8,262
Omaha	10,893	14,461	6,652
E. St. Louis	3,772	10,553	3,865
St. Joseph	5,769	7,461	8,227
Sioux City	4,977	16,236	4,945
Wichita	893	4,265	697
New York & Jersey City	28,030	8,219	30,406
Okl. City	2,570	6,032	1,891
Cincinnati	43	4,087	151
Denver	4,885	6,828	6,848
St. Paul	6,328	11,447	6,972
Milwaukee	547	2,375	478
Total	87,787	128,055	86,363

	Week ended Nov. 24	Prev. Week 1950	Cor. Week 1950
Chicago	45,857	51,365	43,864
Kansas City	13,680	16,705	8,481
Omaha	66,439	73,395	45,275
E. St. Louis	29,235	39,644	29,127
St. Joseph	49,026	49,022	40,496
Sioux City	59,672	50,122	42,037
Wichita	7,736	10,493	8,258
New York & Jersey City	46,329	43,960	38,710
Okl. City	12,568	17,427	16,194
Cincinnati	15,255	14,730	15,278
Denver	17,406	13,152	12,974
St. Paul	58,600	61,245	49,566
Milwaukee	5,043	6,511	5,700
Total	426,846	447,769	358,969

	Week ended Nov. 24	Prev. Week 1950	Cor. Week 1950
Chicago	16,332	6,141	20,962
Kansas City	13,817	4,940	13,101
Omaha	16,082	284	18,576
E. St. Louis	6,641	5,180	5,877
St. Joseph	6,468	7,042	6,989
Sioux City	13,063	4,686	8,506
Wichita	2,179	891	2,793
New York & Jersey City	6,637	36,436	6,852
Okl. City	3,004	2,169	3,654
Cincinnati	3,186	830	2,943
Denver	5,640	6,661	5,848
St. Paul	7,912	6,193	11,369
Milwaukee	2,438	719	2,596
Total	103,379	90,271	111,566

*Cattle and calves.

†Federally inspected slaughter, including directs.

‡Stockyards sales for local slaughter.

§Stockyards receipts for local slaughter, including directs.

LIVESTOCK PRICES AT LOS ANGELES

Prices paid for livestock at Los Angeles on Thursday, November 28, were reported as shown in the table below:

CATTLE:	
Steers, ch., pr.	No quotations
Steers, com. gd.	\$36.25 only
Heifers, med. gd.	35.50 only
Cows, com'l	28.50@28.00
Cows, utility	22.50@27.00
Cows, can. & cut.	19.00@22.00
Bulls, utility & com'l	27.00@31.00
VEALERS:	
Gd. & l. pr.	\$34.00@36.00
Utility & com'l	27.00@31.00
HOGS:	
Gd. & ch. 200/230	\$19.00@19.50
Sows, ch.	16.00@17.00
LAMBS:	
Choice, pr.	\$30.00@31.00

NEW YORK RECEIPTS

Receipts of salable livestock at Jersey City and 41st st., New York market for week ended November 23:

	Cattle	Calves	Hogs*	Sheep
Salable	193	421	776	347
Total (incl. directs)	4,028	1,483	20,266	12,680
Prev. wk.				
Salable	262	925	588	224
Total (incl. directs)	4,100	2,887	21,113	20,460

*Including hogs at 31st street.

CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods:

	Cattle	Calves	Hogs	Sheep
Nov. 21	6,444	258	17,384	1,223
Nov. 22	Holiday			
Nov. 23	2,860	182	25,648	5,746
Nov. 24	124	7	8,865	1,801
Nov. 26	14,402	417	27,393	5,602
Nov. 27	8,308	522	26,357	6,246
Nov. 28	8,000	300	16,000	3,000
Nov. 29	3,000	300	22,000	2,700
*Week so far	33,710	1,439	91,750	18,148
Wk. ago	30,127	948	59,231	11,877
Yr. ago	36,808	2,437	111,280	15,579
2 yrs. ago	36,464	2,780	115,916	20,370
*Including 527 cattle, 2 calves, 31,193 hogs and 1,678 sheep direct to packers.				

	Cattle	Calves	Hogs	Sheep
Nov. 21	3,884	45	1,118	1,266
Nov. 22	Holiday			
Nov. 23	2,729	6	2,456	2,665
Nov. 24	411		415	1,678
Nov. 26	3,894	13	1,948	2,637
Nov. 27	3,069		756	1,551
Nov. 28	4,000		1,500	1,200
Nov. 29	2,500		3,000	1,000
Week so far	13,493	13	7,204	6,388
Wk. ago	11,289	134	4,925	2,207
Yr. ago	13,654	299	23,581	7,701
2 yrs. ago	12,048	357	12,482	6,512

	1951	1950
Cattle	146,945	100,411
Calves	7,521	11,955
Hogs	416,832	411,002
Sheep	65,309	54,393

	1951	1950
Cattle	63,765	58,989
Hogs	28,835	60,251
Sheep	20,716	19,139

CHICAGO HOG PURCHASES

Supplies of hogs purchased at Chicago, week ended Wednesday, November 28:

	Week ended Nov. 28	Week ended Nov. 21
Packers' purch.	65,709	43,077
Shippers' purch.	7,421	3,828
Total	73,220	46,905

BALTIMORE LIVESTOCK

Livestock prices at Baltimore, Md., on Thursday, November 28, were as follows:

CATTLE:	
Steers, gd. & pr.	\$33.50@36.00
Steers, gd. & ch.	32.25@32.60
Cows, com'l	27.00@29.00
Cows, utility	23.50@27.00
Bulls, com'l	27.00@30.50
Bulls, utility	25.00@26.50
Cows, canner, cutter	18.00@23.50
Heifers, gd.	31.00@34.00
VEALERS:	
Prime	\$41.00 only
Gd. & pr.	35.00@40.00
Com'l & good	28.00@37.00
Cull & utility	17.00@27.00
HOGS:	
Gd. & ch. 170/230	\$19.50@20.00
Sows, 400/down	16.75@18.00

CANADIAN KILL

Inspected slaughter in Canada, week ended November 17:

	Cattle	Calves	Hogs	Sheep
Wk. Ended Nov. 17				
Western Canada	11,698	18,025		
Eastern Canada	10,986	16,639		
Total	22,684	34,664		
HOGS				
Western Canada	46,307	39,995		
Eastern Canada	76,920	66,269		
Total	123,227	106,265		
SHEEP				
Western Canada	2,806	5,152		
Eastern Canada	17,221	18,607		
Total	20,027	23,759		

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2,700

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Sheep
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5 1,678
8 2,637
6 1,551
0 1,200
0 1,000

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5 3,267
1 7,701
2 6,512

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46,905

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, November 24, 1951, as reported to the National Provisioner:

CHICAGO

Armour, 5,697 hogs; Swift, 555 hogs; Wilson, 9,170 hogs; Agass, 9,225 hogs; Shippers, 5,796 hogs; Others, 20,876 hogs.
Total: 16,332 cattle; 1,015 calves; 51,653 hogs; 14,101 sheep.

KANSAS CITY

Armour .. 2,490 1,112 2,827 1,372
Swift .. 1,610 851 6,540 1,980
Wilson .. 738
Others .. 7,016 .. 4,313 1,627
Total .. 11,854 1,963 13,680 4,979

OMAHA

Armour .. 4,188 12,973 3,276
Cudahy .. 2,491 10,414 1,449
Swift .. 3,401 12,219 3,199
Wilson .. 1,336 9,366 1,330
Cornhusker .. 411
Eagle .. 20
Gr. Omaha .. 61
Rothschild .. 360
Robt .. 1,067
Kingman .. 979
Merchants .. 52
Midwest .. 46
Omaha .. 396
Union .. 235
Others 8,085 ..
Total .. 15,043 53,037 9,254

E. ST. LOUIS

Armour .. 1,583 923 8,957 2,277
Swift .. 2,969 1,113 11,327 1,495
Hunter .. 453 .. 3,555 ..
Hill 2,001 ..
Krey 1,855 ..
Laclede 897 ..
Selloff 843 ..
Total .. 4,705 1,936 29,235 3,772

ST. JOSEPH

Swift .. 2,176 231 13,638 3,860
Armour .. 1,779 200 12,769 1,259
Others .. 3,985 82 6,284 1,495
Total .. 7,940 513 32,691 5,925
Does not include 128 cattle, 22,618 hogs and 691 sheep bought direct.

MOULTON CITY

Armour .. 2,393 6 21,076 1,249
Cudahy .. 2,414 .. 18,881 1,395
Swift .. 1,799 4 10,315 1,290
Others .. 187
Shippers .. 6,270 49 9,490 1,073
Total .. 13,063 59 59,672 4,977

OKLAHOMA CITY

Armour .. 819 174 1,034 245
Wilson .. 835 93 1,014 213
Others .. 54 .. 841 1
Total .. 1,708 267 2,889 459
Does not include 762 cattle, 267 calves, 9,679 hogs and 2,111 sheep bought direct.

WICHITA

Cudahy .. 854 200 2,353 803
Guggenheim .. 223
Dunn
Osterlag .. 43
Dodd .. 52 .. 658 ..
Sunflower 61 ..
Pioneer
Excel .. 556
Others .. 2,542 .. 279 88
Total .. 4,300 200 3,351 981

LOS ANGELES

Armour .. 83 .. 443 ..
Cudahy .. 386 .. 48 ..
Swift .. 135 .. 30 ..
Wilson .. 22
Acme .. 54 1
Atlas .. 268
Clougherty 395 ..
Coast .. 59 .. 51 ..
Harman .. 148 6
Luer .. 20 85 494 ..
United .. 313 2 73 ..
Others .. 3,175 592 17 ..
Total .. 4,663 686 1,461 ..

DENVER

Armour .. 621 56 5,052 5,631
Swift .. 806 41 7,465 1,783
Cudahy .. 738 17 4,313 377
Wilson .. 368
Others .. 2,118 86 2,063 927
Total .. 4,743 212 18,833 8,718

ST. PAUL

Armour .. 2,151 3,007 19,769 2,621
Bartusch .. 687
Cudahy .. 1,001 316 .. 1,032
Rifkin .. 694 21
Superior .. 1,011
Swift .. 2,368 1,540 38,831 2,675
Others .. 1,279 2,854 9,441 1,047
Total .. 9,191 7,738 68,041 7,375

CINCINNATI

Gall's 159
Kahn's 471 ..
Lohrey
Meyer
Schlachter, 155 30
Northside
Others .. 2,269 498 16,476 559
Total .. 2,424 528 16,947 718
Does not include 967 cattle and 242 hogs bought direct.

FORT WORTH

Armour .. 648 1,573 1,602 1,588
Swift .. 1,387 994 1,058 2,286
Blue Bonnet 135 7 85 ..
City .. 292
Rosenthal
Total .. 2,462 2,574 2,745 3,876

TOTAL PACKER PURCHASES

Week ended Nov. 24 1950
Cattle .. 98,428 121,058 117,307
Hogs .. 354,255 362,553 318,166
Sheep .. 65,135 51,044 54,302

CORN BELT DIRECT TRADING

Des Moines, Ia., Nov. 28—Prices at the ten concentration yards and 11 packing plants in Iowa and Minnesota were:

Hogs, good to choice:
160-180 lbs. \$14.75@17.25
180-240 lbs. 16.50@17.80
240-300 lbs. 16.25@17.75
300-360 lbs. 16.25@17.50

Notes:
270-300 lbs. 16.00@16.75
400-550 lbs. 15.00@16.00
Corn Belt hog receipts were reported as follows by the U. S. Department of Agriculture:

This week estimated last wk. actual
Nov. 23 .. 82,500 87,500
Nov. 24 .. 64,500 64,000
Nov. 25 .. 98,500 90,000
Nov. 27 .. 60,000 90,000
Nov. 28 .. 85,000 87,000
Nov. 29 .. 60,000 Holiday

LIVESTOCK RECEIPTS

Receipts at 20 markets for the week ended November 24, with comparisons, are shown in the following table:

Cattle Hogs Sheep
Week to date .. 212,000 550,000 112,000
Previous week .. 261,000 648,000 119,000
Same wk. 1950 .. 234,000 552,000 140,000
1951 to date .. 10,970,000 24,062,000 7,462,000
1950 to date .. 11,468,000 21,100,000 8,861,000

PACIFIC COAST LIVESTOCK

Receipts at leading Pacific Coast markets, week ending November 21:
Cattle Calves Hogs Sheep
Los Angeles 6,300 1,550 1,625 100
N. Portland 1,060 150 1,835 1,145
S. Francisco 525 20 900 1,275

MEAT SUPPLIES AT NEW YORK

(Receipts reported by the U.S.D.A., Production & Marketing Administration)

STEER AND HEIFER: Carcasses BEEF CURED:
Week ending Nov. 24, 1951. 8,397 Week ending Nov. 24, 1951. 9,675
Week previous .. 9,473 Week previous .. 15,117
Same week year ago .. 11,252 Same week year ago .. 16,386

COW: PORK CURED AND SMOKED:
Week ending Nov. 24, 1951. 3,345 Week ending Nov. 24, 1951. 554,139
Week previous .. 3,942 Week previous .. 506,596
Same week year ago .. 1,517 Same week year ago .. 832,026

BULL: LARD AND PORK FAT:
Week ending Nov. 24, 1951. 530 Week ending Nov. 24, 1951. 59,071
Week previous .. 1,042 Week previous .. 33,363
Same week year ago .. 910 Same week year ago .. 148,596

VEAL: LOCAL SLAUGHTER
Week ending Nov. 24, 1951. 12,190
Week previous .. 18,481
Same week year ago .. 12,928

LAMB: CATTLE:
Week ending Nov. 24, 1951. 6,637
Week previous .. 8,217
Same week year ago .. 6,852

MUTTON: CALVES:
Week ending Nov. 24, 1951. 5,516
Week previous .. 7,896
Same week year ago .. 8,210

HOGS: SHEEP:
Week ending Nov. 24, 1951. 46,954
Week previous .. 43,990
Same week year ago .. 38,710

PORK CUTS: POUNDS
Week ending Nov. 24, 1951. 1,865,751
Week previous .. 2,010,943
Same week year ago .. 2,046,599

BEEF CUTS: VEAL:
Week ending Nov. 24, 1951. 21,870
Week previous .. 84,056
Same week year ago .. 180,729

VEAL AND CALF CUTS: HOGS:
Week ending Nov. 24, 1951. 3,000
Week previous .. 17,096
Same week year ago .. 3,270

LAMB AND MUTTON CUTS: LAMB AND MUTTON:
Week ending Nov. 24, 1951. 674
Week previous .. 8,139
Same week year ago .. 12,750

WEEKLY INSPECTED SLAUGHTER

Slaughter at 32 centers during the week ended November 24 was reported by the U. S. Department of Agriculture as follows:

NORTH ATLANTIC Cattle Calves Hogs Sheep & Lambs
New York, Newark, Jersey City .. 6,637 5,516 46,329 28,030
Baltimore, Philadelphia .. 4,551 772 23,006 742
NORTH CENTRAL
Cincinnati, Cleveland, Indianapolis .. 8,549 1,145 57,464 3,048
Chicago Area .. 18,949 4,541 118,302 31,448
St. Paul, Wisc. Group .. 16,250 16,849 115,238 9,930
St. Louis Area .. 10,580 4,970 88,145 7,431
Sioux City .. 7,081 33 52,384 4,567
Omaha .. 18,225 485 93,395 14,913
Kansas City .. 10,812 2,805 42,568 6,490
Iowa and Mo. Minn. .. 13,947 3,489 246,064 18,333
SOUTHEAST .. 5,593 3,176 26,049 ..
SOUTH CENTRAL WEST .. 19,127 6,011 98,319 15,896
ROCKY MOUNTAIN .. 6,619 372 30,705 7,181
PACIFIC .. 17,999 1,478 87,340 21,587
Grand total .. 164,801 52,642 1,063,906 150,186
Total week ago .. 188,978 72,210 1,056,984 155,566
Total same week year ago .. 177,634 67,514 1,024,220 162,040

*Includes St. Paul, So. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wisc. *Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. *Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn. *Includes Birmingham, Dothan, Montgomery, Ala., and Albany, Atlanta, Columbus, Meridian, Thomasville, Tifton, Ga. *Includes So. St. Joseph, Mo., Wichita, Kans., Oklahoma City, Okla., Ft. Worth, Texas. *Includes Denver, Colo., Ogden and Salt Lake City, Utah. *Includes Los Angeles, Vernon, San Francisco, San Jose, Vallejo, Calif.

NOTE: Packing plants included in above tabulations slaughtered approximately the following percentages of total slaughter under federal inspection during: October 1951—Cattle, 72.4; calves, 65.0; hogs, 74.8; sheep and lambs, 84.5.

SOUTHEASTERN RECEIPTS

Receipts of livestock at eight southern packing plants located at Albany, Columbus, Moultrie, Thomasville and Tifton, Georgia; Dothan, Alabama; Jacksonville and Tallahassee, Florida, during the week ended November 23:

Cattle Calves Hogs
Week ending November 23 .. 2,000 1,500 9,500
Week previous .. 3,789 2,714 13,244
Corresponding week last year .. 2,418 1,812 11,580

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SUPERINTENDENT: 35 years' experience in production, processing, rendering, refrigeration, maintenance, labor relations, sausage making. Cost conscious. W-460, THE NATIONAL PROVISIONER, 15 West Huron St., Chicago 10, Ill.

HELP WANTED

MARKET REPORTER

We are considering adding another man to our market reporting staff, to collect information on buying and selling of provisions, pork cuts, beef and by-products on Chicago and midwest markets. Knowledge of products and markets required; ability to get along with others important; acquaintance among Chicago trade helpful. Interesting permanent position for qualified individual. No travelling. Please reply by letter, which will be kept fully confidential, giving full business and personal details, salary desired, etc. Lester I. Norton, THE NATIONAL PROVISIONER, INC., 15 W. Huron St., Chicago 10, Ill.

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Federally Inspected plant in eastern North Carolina has opening for young qualified sausage maker. Would consider second man with five to ten years experience in sausage manufacturing. Exceptional opportunity for advancement with growing concern. Must be sober. In writing give complete information regarding past experience, age and salary desired. All communications confidential.

W-474, THE NATIONAL PROVISIONER
15 West Huron St. Chicago 10, Ill.

IF YOU ARE SELLING to the sausage manufacturing trade, and not selling seasonings, cures and emulsifiers, we have an attractive proposition to offer you with established accounts which produce immediate earnings. Write Box W-475, THE NATIONAL PROVISIONER, 15 West Huron St., Chicago 10, Ill.

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WORKING FOREMAN wanted by small eastern packer. Must be experienced and able to run plant, sausage department and killing floor. W-468, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

MAINTENANCE: All around man wanted who understands direct expansion refrigeration and has some knowledge of electricity and general packinghouse work. Write giving past experience and salary expected. W-469, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

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1—Boss 500 ton Curb Press and Pump
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PLANTS FOR SALE

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2957—SILENT CUTTER: Buffalo #43A, less motor, \$75.00
2939—SILENT CUTTER: Buffalo #18, with 2 HP motor, \$225.00
2948—SILENT CUTTER & GRINDER COMBINATION: Hobart, with 2 HP motor, \$250.00
3979—GRINDER: Globe, heavy duty, with 1½ HP motor, excellent cond., \$225.00
1978—GRINDER: Cleveland Klen-Kut #7-E, with 20 HP motor, hamburger form attachment, plates & knives, excellent cond., \$725.00
3961—GRINDER: Hobart #26, with 5 HP motor, \$345.00
3842—GRINDER: Cleveland Klen-Kut #23, with 2 HP motor, enamel hopper pan, \$200.00
4192—SAUSAGE STUFFERS (2) 1901 cap. 2500 cap., \$450.00
3613—MIXER: Globe, 2000 cap. 2 HP motor, \$450.00
3937—MIXER: Boss #7, belt drive, 1000 cap., \$225.00
3985—ROTO-CUT: Globe #221, 54"x24", \$1250.00
3975—HAMBURG MACHINE: Holymatic, 1800 patties per hr., \$400.00
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3925—DERINDER: Calvert, with stainless table, ½ HP motor, little used, \$125.00
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4102—BACON SLICER: U.S. #2, complete, with 1 HP motor, \$1750.00
4032—BACON SLICERS: (2) U.S. with Conveyor, latest model, like new, \$850.00
3556—SMOKEMAKER: Lipton #10, (NEW), \$475.00
3924—DIP TANK: Advance, stainless steel, (NEW—NEVER USED), \$1000.00
4083—BAKE OVEN: Advance, with 54" x 98" loaf cap., excellent condition, \$1000.00
3979—PICKLE PUMP: Griffith, with ½ HP motor, \$125.00
4078—DRIVING YATES: (Approx. 1000 gal., \$15.50
3653—LOAF MOLD: (40) stainless steel, Best \$2.50
3980—MOLD: (100) gal., 44"x24" long, \$2.50
3769—HAM & BACON TREE: (Approx. 50) (NEW), \$12.00

Lard & Rendering

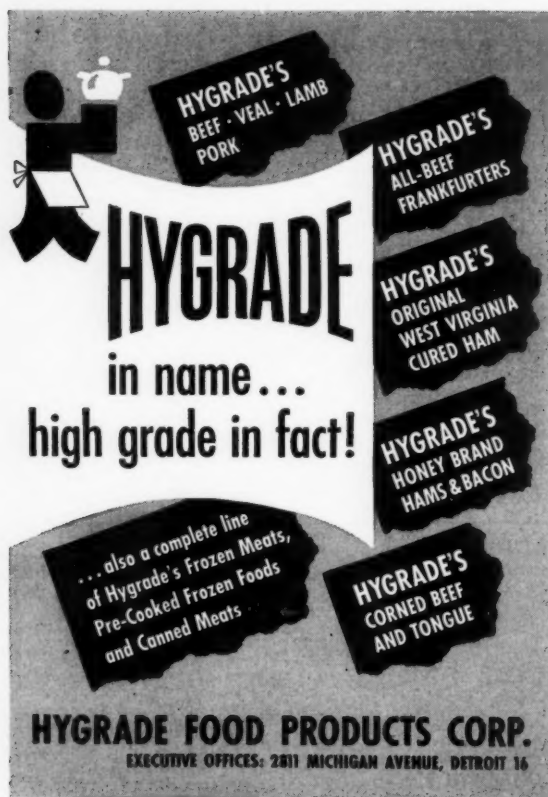
4174—FILTER PRESS: Shriver, winterized oil, with hand closing device, 40 plates 36"x36", overall dim. 12' lg. x 4' wd. x 3' high, excellent cond., \$1275.00
3776—FILTER PRESS: Apco, 34"x24", 48 plates 1½" recessed, like new, \$1000.00
4048—HOG: Mitts & Merrill #13CD, with base coupling & 25 HP motor, \$1875.00
3584—HYDRAULIC PRESS: (2) 1300 Ton, French Oil, 30" curb, 24" ram, (1) 10x1½x12 Union steam pump (1) 10x1½x12 Union steam pump Fisher Governors, \$5125.00
4080—HYDRAULIC PRESS: Boss, 800 Ton, with 8x12 hydraulic pump, Fisher Governor, pipe & fittings, \$2350.00
3792—EXPPELLER: French #4-2, with 15 HP motor, \$975.00
3635—EXPPELLER: Anderson #1, complete with 15 HP motor & tempering apparatus, \$1500.00
3744—LARD COOLER: Boss #3, cap. 85 gal., with motor, \$295.00
4096—VOTATOR SR: 6000, stainless steel, excellent cond., \$4950.00
4071—VOTATOR JR: 3000 cap., with motor & B unit, 60"x12", \$2950.00
3976—BONE CRUSHER: Oil Waste Saring Co., with 20 HP motor, (NEW), \$1250.00
3945—COOKER: Boss #4, with 20 HP motor, Special Price, \$1895.00
3431—COOKER: French Oil #3, with 15 HP motor, \$1150.00
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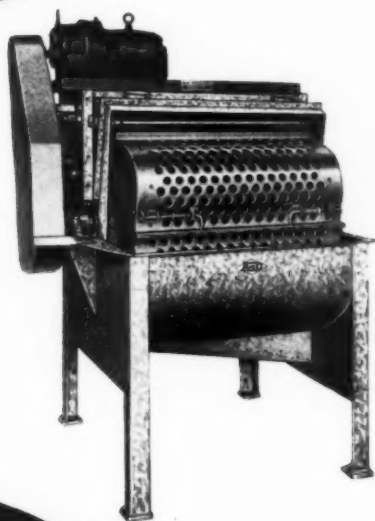
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